

Position Description Catering Chef



Quaaout Lodge & Spa, Talking Rock Golf Resort
Unique | Authentic | Unforgettable

Position Description – Quaaout Lodge and Talking Rock resort

Title: Catering Chef

Department: Food & Beverage

Reports to: Director of Food & Beverage, Executive Catering Chef

Classification: F/T Permanent

The Organization:

The award winning Quaaout Lodge offers a positive, fun working environment as well as some amazing benefits and perks including discounts on meals and guest rooms, spa services and products, pro shop merchandise, and golfing at Talking Rock Golf Course as well as unlimited access to the resort's fitness facilities and pool. When not preparing extraordinary food for our guests; enjoy all that the sunny Shuswap has to offer including swimming, boating, golfing, hiking and mountain bike trails – come join us to start your next adventure. Quaaout Lodge is 45 minutes from Kamloops, 35 minutes from Salmon Arm, 1.5 hours from Vernon, 2 hours from Kelowna and 4 hours from Vancouver.

The Opportunity:

Under the guidance of Renowned Executive Chef/Food and Beverage Director Chris Whittaker, BC Restaurant Hall of Fame Inductee and former Chair of the Chef's Table Society of BC, we are seeking culinary staff wanting to take their careers to the next level. Our employees have the opportunity to prepare meals for multiple venues from upscale "farm to table", to casual dining in our lounge or golf course, as well as providing large and small scale Event/Conference menus. Staff housing is available to help you get started in making the Shuswap your home.

Job purpose:

The primary responsibility for the Catering Chef is to maintain a high level of food service & follow set standards while focusing on the advancement of the Catering components of the culinary program.

This role is required to work as part of a team and independently and is responsible for completing required daily tasks with speed and accuracy. The kitchen is an integral element of the resort guest experience. The banquet chef is required to have relevant cooking and preparation skills, as well as being well informed about all aspects of the kitchen & food & beverage department. The position is full time but as business volumes can vary, the position is also required to assist in preparation, production and execution of other kitchen tasks as required.

Responsibilities:

- Consistent execution as well as refinement of catering
- Reviewing banquet event orders (BEO) on a daily basis and make note of any changes

- Assisting the Executive Chef and Executive Banquet Chef with banquet menu planning and food purchasing
- Maintaining cleanliness and organization of their assigned station as well as assuring the same for the entire kitchen
- Coordinate banquet food production and plating with the Executive Chef, Catering Manager
- Contributing to the refinement & advancement of the overall culinary program by offering suggestions for improvement and bringing inconsistencies forward
- Assisting with the training & development of junior employees
- Liase with the Executive Chef and Sous Chefs regarding menu changes, recipe implementation and specials program.
- Assistance with the management & removal of recyclable materials & garbage as required
- Ensuring the completion of assigned daily & weekly cleaning duties
- Informing supervisors of any issues regarding the operation or functionality of equipment or tools
- Ensuring a clean & safe work environment for all by following food & equipment safety standards
- Assist other departments as needed
- Other tasks contributing to the operation of the resort as requested by management

Knowledge, skills, and requirements:

- A minimum of 2 years of relevant professional kitchen experience
- Valid level 1 food safe certificate
- Must be physically fit & able to lift 50lbs
- Have a thorough working knowledge of ingredients, equipment, supplies & chemicals used daily
- Ability to multi-task, problem solve & manage time effectively
- Ability to execute a wide variety of recipes & disciplines
- Skills and ability to create & execute daily features
- Strong work ethic & pride in work
- Professional appearance and manner
- Ability to work independently with little supervision
- Excellent communication skills
- Ability to troubleshoot, retain information & learn quickly
- Criminal record check may be required

PHYSICAL DEMANDS

Stand for an extended period of time. Move, lift, carry, push, pull, and place objects weighing less than or equal to 50 pounds without assistance. Ability to reach overhead and below the knees, including bending, twisting, pulling, and stooping.

SCHEDULE

The work hours will depend on scheduled events and will often include evenings/weekends.

What we Provide:

- A minimum of 2 years of relevant professional kitchen experience
- Growth Opportunities
- Competitive Compensation

- Discounts on Meals, Guest Rooms, Spa Services and Products, Pro Shop Merchandise, and Free Golfing at Talking Rock Golf Course
- Access to Resorts Fitness Facilities and Pool
- Staff Housing (based on availability)

If this opportunity matches your passion, personality, and experience, please submit your resume and cover letter to jobs@quaaoutlodge.com quoting this position. Posting will remain open until filled.