

Eagle Ranch Executive Chef

Stone Creek Properties

Stone Creek Resorts is a privately held company involved in the development and operation of two world-class resort communities, Eagle Ranch Resort in Invermere B.C., and Silvertip Resort in Canmore BC.

Resort Overview

Eagle Ranch Resort is perched atop a spectacular bluff overlooking the magnificent Columbia River and sparkling waters of Lake Invermere. Eagle Ranch Resort is home to a 4.5 star as voted by Golf Digest, world-class 18-hole championship golf course. Guests enjoy sweeping lake views, locally inspired food and beverage and genuine caring service in our spectacular Clubhouse. Only a few kilometers from downtown Invermere, we are a short distance from beaches, shopping, and world-renown outdoor activities.

Core Competencies

- A team-oriented individual who strives to create a memorable guest experience.
- An individual who maintains standards and thrives at accomplishing tasks and achieving goals.
- An active listener who has a positive and responsive personality with the ability to make decisions and exercise independent and sound judgment.
- An individual that has the belief that all workplace injuries are preventable and will maintain a healthy and safe environment.
- “Service Beyond” philosophy with goal to exceed our guest’s expectations.
- A leader able to uphold our Mission, Vision and Values and our resort culture within your team.

Job Summary

Reporting to the General Manager, the Executive Chef exhibits their culinary talents by personally performing tasks while leading staff in the overall success of Clubhouse and on- course culinary operations comprised of Rustica Dining Room, Traders Lounge, Banquets, and concession. Our ideal candidate is creative with a strong knowledge of industry trends along with demonstrated technical and organizational skills and has several years of experience in an upscale environment. The Executive Chef continually works to improve guest and employee satisfaction while maximizing the financial performance in all areas of responsibility. Must be goal and service oriented, with the ability to lead and inspire our culinary talent.

Qualifications

- Red Seal certification
- Minimum of 5 years managerial experience in a Hotel or related industry
- Very strong oral and written communication skills
- Ability to communicate effectively with all levels of guests, employees and management
- Excellent organizational, computer, analytical, and problem -solving skills.
- Available and willing to work a flexible schedule including evenings, weekends, and holidays
- Must have experience and be proficient in both a la carte and production cooking
- Must be innovative, detail oriented and quality conscious
- Familiar with federal and provincial employment and labor laws
- Serving It Right and Food Safe Handling certification
- Must have legal entitlement to work in Canada

Areas of Accountability

Begin with the Guest in Mind

- Demonstrate service behavior that is above and beyond for guest satisfaction and retention
- Contribute to the morale and well-being of the culinary team by leading by example and demonstrating core values, serve as role model to demonstrate appropriate behaviors
- Manage day to day operations ensuring quality, standards and guest expectations are met
- Create a positive BOH atmosphere exemplifying customer service
- Interact with guests to obtain feedback on product quality and service levels
- Reviews guest comment cards, guest satisfaction data KPI to identify areas of improvement
- Coordinate all food production in the hotel according to established guidelines
- Develop and maintain creative food concepts within the hotel's food outlets
- Always maintain a professional image through appearance, dress, and demeanor

Engaged Team

- Identify development needs of others, coaching, mentoring, helping others improve their skills
- Treat team members fairly and equitably
- Train kitchen colleagues on fundamentals of recipe, and plate presentation
- Supervise all culinary team on performance and food quality
- Ensure the production of consistent high- quality food for all dining outlets
- Conduct performance appraisals
- Conduct food menu knowledge training for service team
- Manage spontaneous recognition programs
- Assess and review the job performance of culinary team and maintain personnel records
- Manage progressive corrective action and coaching ensuring proper documentation
- Conduct regular departmental meetings
- Ensure that all legal requirements are consistently adhered to including laws pertaining to food safety and sanitation KPI

Financial Performance

- Maintain and approve the staffing and scheduling of department relative to budget and guest service level expectations
- Prepare and execute the operating budget and checkbook for each of the department's revenue outlets; monitor and take corrective action as necessary to help ensure that budget goals KPI are attained
- Monitor purchasing and receiving procedures for products and supplies to ensure proper quantity, quality and price for all purchases
- Ensure correct handling, storage, and distribution of supplies while monitoring waste
- Approve all product invoices before submitting to the accounting department

Working Conditions & Physical Capabilities

- Fast paced environment
- Repetitive Tasks
- Standing for extended periods of time
- Attention to detail
- Lifting heavy loads
- Great Staff Benefits
- Discounted Golf & Golf Shop privileges, Staff Meals, Staff Accommodations
- Company Benefits after 3 months
- Job Type: Full-time

Experience:

- Executive Chef: 3 years (Preferred)

Please send resume and cover letter to:
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