

We Work at Play

Culinary – Executive Sous Chef

Work, play and live in beautiful Invermere, BC with us at Eagle Ranch Resort and enjoy world-class golf, rated 4.5 stars by Golf Digest.

Eagle Ranch Resort is perched atop a spectacular bluff overlooking the magnificent Columbia River and sparkling waters of Lake Windermere. Only a few kilometers from downtown Invermere, we are a short distance from beaches, shopping, and world-renowned outdoor activities.

New for Spring 2020 is Headwaters Lodge overlooking the spectacular Columbia River, the lodge and our 4 luxury cabins have unparalleled views of the Purcell Mountain Range and Columbia Valley.

At Eagle Ranch Resort, we deliver an exceptional golfing experience and every team member is inspired to exceed expectations. Our approach to resort development and operations is simple - we strive to provide the ultimate guest experience - which means hiring and retaining team members who strive for excellence in all that they do. This is not extraordinary for us; it comes as second nature to every member of our team.

Our ideal candidate will possess characteristics that reflect our corporate values of caring, integrity, excellence, and team spirit. The Executive Sous Chef provides exceptional guest satisfaction through the delivery of creative and delectable food offerings.

Great Staff Benefits:

- ✦ Discounted: Golf Privileges, Staff Meals, Restaurant Meals, Golf Shop purchases
- ✦ Reciprocal discounts at our sister property Silvertip Resort in Canmore, BC
- ✦ Onsite Subsidized Staff Accommodation available
- ✦ An exceptional team environment

Summary of Responsibilities

Reporting to the Executive Chef, responsibilities and essential job functions include but are not limited to the following:

- ✦ Consistently offer professional, friendly and proactive guest service while supporting fellow Colleagues
- ✦ Manage all Kitchens in the absence of the Executive Chef
- ✦ Create all food menus with the guidance of the Executive Chef
- ✦ Complete daily market lists to ensure quality food ordering while maintaining budgeted costs
- ✦ Meet with Storekeepers to ensure quality & par levels are maintained
- ✦ Interact closely with the Catering department to assist in function menu co-ordination and meet with clients as required
- ✦ Conduct daily shift briefings with all Sous Chefs
- ✦ Ensure all kitchen Colleagues are aware of standards and expectations

- ✦ Liaise daily with Outlet Managers and Sous Chefs to keep open lines of communication regarding guest feedback
- ✦ Balance operational, administrative and Colleague needs
- ✦ Ensure proper staffing and scheduling in accordance to productivity guidelines
- ✦ Follow kitchen policies, procedures and service standards
- ✦ Follow all safety and sanitation policies when handling food and beverage
- ✦ Other duties as assigned

Qualifications

- ✦ Previous leadership experience in the culinary field required
- ✦ Journeyman's papers or international equivalent required
- ✦ Diploma/Certification in a Culinary discipline an asset
- ✦ Proven track record of cost control including food, equipment, labour and wastage to meet the goals and the hotel's financial goals
- ✦ Strong interpersonal and problem-solving abilities
- ✦ Highly responsible & reliable
- ✦ Ability to work well under pressure in a fast-paced environment
- ✦ Ability to work cohesively as part of a team
- ✦ Ability to focus attention on guest needs, remaining calm and courteous at all times

Working Conditions & Physical Capabilities

- ✦ Fast paced environment
- ✦ Repetitive Tasks
- ✦ Standing for extended periods of time
- ✦ Attention to detail
- ✦ Lifting heavy loads

Job Type: Full Time

Salary: \$50,000-\$60,000 based on experience

Visa Requirements: Must provide eligibility to work in Canada

We thank all applicants in advance and look forward to reviewing your resume and cover letter. Only candidates selected for interviews will be contacted.