



Hamilton High Street Residence Job Opportunity

Title:	Executive Chef
Company:	NCL New Coast Lifestyles
Management Location:	Hamilton High Street Residence, Richmond, BC
Published:	July 15, 2020
Closing Date:	Aug 15, 2020

Company Overview:

NCL New Coast Lifestyles is a forward-thinking seniors retirement home developer and management company operating in British Columbia and Alberta. We are a family owned and operated business with over 40 years combined experience in the senior's home industry and 60+ combined years in the service industry.


Residence Overview:

Currently under construction, Hamilton High Street Residence (HHSR) is an multi-level senior's community located at 23100 Garripie Avenue in east Richmond, BC. HHSR consists of 130 units (88 rental, 30 club condos, 12 memory care), a commercial kitchen, commercial laundry room, exercise room, pool(s), hot tub, movie theatre, multi-purpose room and much more.

You will report to the General Manager, work with the Corporate Team and an onsite team that includes our Leasing Specialist, Concierge team, Active Living Coordinator, Health & Wellness Coordinator, Building Services Coordinator and Maitre'd to develop community events and a lifestyle that embodies HHSR.

We are passionately committed to providing exceptional resort-style services every day. To do this we need to inspire and support a great team. As part of our initial team, you will set the tone for a vibrant community that will set the standard in Resort Retirement Living.

Requirements:

- Ensure positive resident and family satisfaction through building effective relationships, monitoring resident opinion surveys, obtaining family feedback and meetings, managing complaints/concerns and difficult scenarios
 - Ensure staff are motivated to deliver exemplary and enthusiastic service which demonstrates the positive spirit of the community and reflects NCL's culture and principles. Works effectively in a team environment
 - Ensure the kitchen is maintained in top condition and that all staff take pride in its departmental and general appearance
 - Maintain a vibrant and welcoming atmosphere in the kitchen that is evident at all times
- 
- A decorative graphic in the bottom right corner consisting of overlapping triangles in shades of green, yellow, and blue, mirroring the NCL logo's color palette.



Hamilton High Street Residence Job Opportunity

- Use sound business practices to manage the operation: Use corporate best practices, annual business plans, problem solving and monitoring practices to ensure the department meet standards of performance and financial benchmarks
- Monitor competitor and industry developments, recommend and implement changes to ensure that services are revised to meet changing market demands
- Ensure compliance with company operational and safety standards, as well as external municipal, health, labour, workers compensation and other related standards
- Passionately embody and promote the company culture and vision

Qualifications:

Requirements include:

- Minimum 5+ years of successful executive chef experience and progressive management experience in related field of hospitality or other service industry
- Extensive European and Asian culinary skills
- Working knowledge of (or commitment to acquire knowledge of) legislation pertinent to the operations of a retirement community, including, but not limited to: The Employment Standards Act, The Occupational Health and Safety Act, The Resident Tenancy Act, The Public Health Act, The Worker's Compensation Act, The Human Rights Act and The Labour Relations
- Experience in developing and implementing menus and budgets
- Proven ability to motivate and lead a team
- Organized, disciplined and can work in a fast-paced team setting
- Excellent computer skills (Excel, Word, and Finance software)
- Excellent written and verbal communication and presentation skills
- Warm, approachable and enthusiastic

Excellent salary & benefits, day-time working hours, with flexibility and enviable working conditions.

Our website www.ncl.ca is available for your reference.

Please APPLY by sending a cover letter and resume to: employment@ncl.ca Please reference "Executive Chef" in the Subject Line of your email.

Deadline for Applications is August 15, 2020. Position Start Date is August/ September 2020

(NO PHONE CALLS PLEASE)

