



## Executive Chef – Berwick Royal Oak

### Overview:

Can you bring 5 star quality standards to a growing industry?

Are you looking to make a difference in your day to day work?

Are you a willing to go above and beyond to ensure the site remains an industry leader?

Are you dedicated to developing a team and leading with a hands on approach?

We are seeking candidates who believe our service promise of putting **Resident First (R1) by Connecting, Serving and Caring**. If you're an individual who lives the promise of **"warm and caring experience that starts with ME" then we want YOU!**

### What's in it for you?

- If you are looking for a stable, growing organization that can help you launch a career with endless advancement opportunities, you belong at Compass Group.
- Compass Group offers a wealth of training and development opportunities and career pathing puts you in control of your future.
- Perks – enjoy amazing savings on entertainment, travel, dining, insurance, car rentals, etc. through our Total Rewards program.

For more information, visit [www.berwickretirement.com](http://www.berwickretirement.com). Proud to be BC owned and operated.

## Job Summary:

With this position, you will have the opportunity to work in the welcoming community of **Victoria, BC**. Situated in the beautiful Vancouver Island region, **Victoria** offers an excellent quality of life, including a wide range of outdoor and indoor recreational choices for families and outdoor enthusiasts to enjoy. This is Vancouver Island at its best!

**Marquise Hospitality** is currently looking for a **Full-Time Executive Chef** for its **Berwick Royal Oak** in **Victoria, BC**.

**Shifts: Per operational needs – must be available 1 weekend day**

**Compensation: \$65-\$70k**

**Start Date: September 2020**

Now, if you were to come on board as one of our **Executive Chef**, we'd ask you to do the following for us:

The **Executive Chef** is accountable to the Director of Hospitality Services to ensure the efficient operation of all Food Services at the property. This encompasses the administration, staffing/scheduling, client/customer relations, supervision of production, knowledge of healthcare systems and standards for all aspects of the Food Services. It is the responsibility of the Executive Chef to ensure that the department operates in accordance with all policies and procedures of the Facility.

- The Chef must ensure the nutritional and therapeutic requirements of the residents are met through menu planning, the development of standardized recipes, and production sheets.
- The Chef is responsible for monitoring and evaluating meal preparation and service to ensure established standards are maintained for both quality and quantity of all meals and snacks. It is the responsibility of the Chef to develop and maintain a strong knowledge of resident preferences and incorporate these preferences into service delivery.
- The Chef will facilitate ongoing communication with all stakeholders in the property including administration, nursing, residents and their families and staff.
- The Chef will ensure all quality controls are met for all products and services delivered to the Residents and their Guests.
- The Chef will order all products in accordance with buying specifications.
- The Chef will maintain inventory control and assist with financial reporting according to the Compass Group fiscal schedule. The Chef will maintain appropriate budgetary and cost controls and assist in providing operational reports to the District Manager as required.
- The Chef is responsible for (with assistance from the Director of Hospitality as needed) scheduling, hiring, firing and disciplinary action of culinary staff in accordance with Company and Government standards.
- The Chef will build and maintain a strong culinary team and carry out all training and Human Resource Programs implemented by Compass Group. This will include regular performance appraisals, compliance with all personnel file requirements and ongoing maintenance of such programs.

- The Chef will implement and control a Food Safety Plan that incorporates all Quality Assurance measures including but not exclusive to HACCP, WHIMIS, and all WCB regulations. The Chef will be required to comply with the Company Audit procedures and schedule.
- The Chef will liaise with the on-site client where needed.
- The Chef will attend and participate in meetings as requested by client, including attendance at Resident Council Meetings and Food Committee meetings.
- It is the responsibility of the Chef to complete payroll, period summaries and sales reports in a timely and accurate manner.
- From time to time the Chef may be asked to attend functions, training seminars, and meetings as requested by the Company and/or client.
- The Chef will work with the Director of Hospitality, GM, Care team leader, Recreation, Marketing, Housekeeping and Maintenance department, to develop and assist in the implementation of special events and programs as required.
- The Chef will develop and implement a cleaning schedule for the food services department, including the maintenance and cleaning of kitchen equipment, and general cleaning of the dining room and kitchen.
- The Chef will be required to participate in weekly visits into the dining room for feedback from residents and guests.
- The Chef will be required to lead demonstration cooking and develop & present new innovative creations to the Client, Director of Hospitality and District Manager.
- Flexibility to adjust to operational requirements including weekend, morning and evening working hours
- Other duties as required for successful operation of the unit.

## Qualifications:

Think you have what it takes to be our **Executive Chef**? We're committed to hiring the best talent for the role. Here's how we'll know you'll be successful in the role:

- Red Seal certification or equivalent culinary training / certifications.
- Minimum of two years management experience in Fine dining and/or Independent Retirement residence.
- Passion for food, people, and innovation.
- The Executive Chef will be expected to work with the kitchen team (hands on)
- Professional
- Team player
- Excellent communication skills
- Organized in multitasking and time management
- Proficiency on the computer, including MS Word programs
- Advanced Food Service Training (AFST) is a must or will complete AFST within 90 days of hire.

Important note: **\*\*A satisfactory Criminal Record Check is a condition of employment. Tuberculosis Screening Test results will be required. \*\***



**Additional Information:**

**Please send your cover letter and resume to Matt Bateman**

**[Matt.bateman@compass-canada.com](mailto:Matt.bateman@compass-canada.com)**

Thank you for your interest in a career with Compass Group!

Only those selected for an interview will be contacted.

We will consider your resume for additional opportunities.

*Learn more about us at [www.compass-canada.com](http://www.compass-canada.com)!*