



- **Company:** Walnut Beach Resort
- **Job Level:** Management
- **Job Type:** Full Time
- **Job Address:** 4200 Lakeshore Drive, Osoyoos, British Columbia V0H1V6
- **Job Status:** Permanent
- **Positions Available:** 1

Job Description:

Walnut beach resort in beautiful South Okanagan valley is seeking a passionate, creative and hardworking individual to be part of our growing team. Reporting directly to the Food & Beverage Manager, this position will be key to revamping the F&B offerings at The Pointe49 Restaurant and all the special events offered at the property. This position will work in conjunction with the General Manager and Food & Beverage Manager on effective marketing initiatives working through creative menu ideas and product offerings at the resort.

As the Restaurant Chef, you'll

- Be instrumental in creating exceptional menus with a creative mindset
- Attract, develop and train your direct reports
- Keep the expenses in check by supporting weekly inventory, labor and food cost reporting to corporate audit
- Maintain effective awareness of supplies, kitchen tools and equipment
- Coach, mentor and elevate standards with the line team
- Exercise effective leadership and lead by example
- Work in conjunction with the General Manager and F&B Manager on building and marketing initiatives with thoughtful menu ideas
- Assist with the creation of standard recipes and food concepts, developing departmental standards and SOP's for execution
- Organize and execute events for up to one hundred guests.

What you bring to the line:

- The belief that people are a source of extraordinary experiences



- Exceptional culinary skills demonstrated by hands-on experience working in a commercial kitchen (or related experience); previous leadership experience is a bonus
- Excellent communication, the ability to delegate efficiently and revels in giving and receiving feedback
- An innate drive to help others succeed and generosity in sharing your skills and knowledge with your team
- Impeccable attention to detail, detailed organisation and execution insuring consistency
- Insuring immaculate cleanliness at all times and adhering to health standards

Job Requirements/Qualifications:

Experience:

- Sous Chef: 1 year (preferred)
- Chef: 2 -3 years (preferred)

Job Duties:

- Prepare, season and cook food as directed, meeting dietary requirements where required
- Follow recipes and presentation specifications
- Operate standard kitchen equipment safely and efficiently
- Clean and maintain station in practicing good safety and sanitation
- Oversee kitchen operations
- Maintain inventory and record of food, supplies and equipment
- Adhere to all sanitation and food production codes
- Attending departmental meetings, hiring, coaching of associates

Additional Duties:

- Menu planning, Food shopping, Recording food temperature, Preparing reports

Recommended Training:

- [BSAFE - BC Safety Assured For Everyone](#)
- [FOODSAFE Level 1 by Distance Education](#)

Job Application Process:

Email resume to career@walnutbeachresort.com