



WALNUT BEACH RESORT
RICH IN LIFE. RICH IN MEMORIES.

JOB POSTING

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|-------------|------------------------------------------|--------------------|---------------------|
| Position: | Sous Chef / Senior Chef de Partie | Property/Location: | Walnut Beach Resort |
| Department: | Pointe49 Restaurant | Address: | Osoyoos, BC |
| Reports to: | Restaurant Chef | Employment: | Regular, Full Time |

THE PROPERTY

Walnut Beach Resort is a full-service strata resort with 112 guest rooms and suites located on Osoyoos Lake in the South Okanagan wine region.

Walnut Beach resort is committed to ensure each position in our company is treated equally and with the utmost importance. We value the inclusion & diversity of our employees and want each of them to experience a welcoming atmosphere that delivers respect, compassion and professionalism. We believe that inclusion & diversity **creates memorable experiences** for both our associates and guests during their time at The Walnut Beach Resort.

JOB SUMMARY

Works alongside our Restaurant Chef to manage daily kitchen activities, including overseeing staff and training, aiding with menu preparation, ensuring food quality and freshness, and monitoring ordering and stocking.

Provides meal quality and consistency by following designated recipes. The Sous Chef / Senior Chef de Partie is also responsible for the preparation to cooking and presenting of the final product.

JOB RESPONSIBILITIES

- Leads kitchen in the Restaurant Chef's absence
- Possesses the ability to handle menus ranging from breakfast, lunch, pool service, and dinners to corporate meetings and wedding receptions.
- Provides guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating and guidance on special dietary requirements
- Oversees and organizes kitchen stock and ingredients
- Ensures the Orders coming in on a daily basis are put away in the correct manner according to the Chef, ensures a first-in, first-out food rotation system, and verifies all food products are properly dated and organized for quality assurance
- Is the main person (absence of restaurant chef) in all food preparation and presentation with the assistance of other prep cooks ensuring quality and standards are being upheld
- Keeps cooking stations stocked, especially before and during prime operation hours
- Trains new kitchen employees to restaurant and kitchen standards
- Manages food and product ordering by keeping detailed records and minimizes waste, plus works with existing systems to improve waste reduction and manage budgetary concerns



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- Ensure all health and sanitation guidelines are adhered to
- Works with the head chef to maintain kitchen organization, staff ability, and training opportunities
- Verifies that food storage units all meet standards and are consistently well-managed
- Help maintain a clean and organized workplace
- Be health and safety conscious and maintain a safe work environment
- Complies with our policies and code of ethics
- Other duties as assigned Job

REQUIREMENTS

- Must be well self-motivated, responsible and organized
- Have excellent communication and guest service skills
- Possesses an eye for detail
- Maintains a flexible schedule to accommodate operational needs of a hotel environment and available to work weekends
- Must be able to carry up to 20 pounds
- Must be able to lift, bend and reach
- Must be able to stand for long periods of time

Additional pay:

Tips

Applicant Qualifications & Requirements:

Formal culinary training, restaurant industry knowledge, strong organizational skills, attention to detail, knowledge of provincial health standards, leadership, management, positivity, ability to work under pressure, self-motivated, creative problem-solving skills, strong verbal and written communication skills, and good interpersonal skills. Min 2-3 years' experience in the food industry, food production, and supervision of kitchen associates.

Excellent service skills.

Strong passion for regional and seasonal ingredients.

Creating exceptional guest experiences with strong passion and commitment for the job.

April 2023



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Confident and authentic communication skills.

Can-do positive attitude with strong ability to multitask.

Enjoys working in a team environment.

Weekend availability a must.

Stable and progressive work history.

Other duties as requested.

Experience:

Work remotely: No

Wages: \$24 .00/hour +Tips

Job Types: Full-time

Day range:

- Holidays
- Weekend availability

Shift:

- 8 hour shift
- Day shift

Licence/Certification:

- Food Safe Level I