

A HOTEL WITH THE FREEDOM OF STYLE!

Located in the heart of Central Alberta, the CAMBRIDGE RED DEER HOTEL & CONFERENCE CENTRE is the ideal place to grow your career in hospitality while providing excellent and personalized service to our guests while working within a positive team environment.

The largest conference hotel in Central Alberta, the Cambridge Red Deer Hotel & Conference Centre is seeking an **Executive Chef**. Under direction of the Director of Food and Beverage, the **Executive Chef** is responsible for all kitchen operations and staff on a daily basis to ensure a consistent, high quality food product. Areas of responsibility include overseeing all food preparation areas including banquets, room service, restaurants, bars, lounges and associate cafeteria. As a department head, directs staff and works with the management team and strives to continually improve guest satisfaction and while maintaining operations within established profit goals and quality standards.

Duties and Responsibilities:

- Coordinate, supervise, and assist in the preparation, cooking, controlling all meal periods depending on work shift and volume of business for all outlets.
- Hire, train, supervise, coach and manage the culinary team.
- Develop/plan concepts of service, procedures and menus for food outlets and banquet requirements.
- Participate in public relations programs and events.
- Maintain purchasing/receiving procedures as by Atlific Hotel Management requirements.
- Ensure goods received meet Cambridge Red Deer quality standards in regards to freshness and quality.
- Develop new recipes and train culinary team in the proper uniformed preparation and delivery.
- Review and complete Atlific financial reporting.
- Responsible to meet approved Atlific budget targets for food and labour costs and expenditures.
- Direct the scheduling of personnel according to forecasted weekly volume.
- Work with the Director of Food and Beverage on the development of yearly department budgets.
- Attend and participate in internal meetings as required and assigned.
- Implement and follow Occupational Health and Safety guidelines.
- Other related duties as required.

Education, Experience, Knowledge and Skills Required:

- Minimum 7 years of progressive food and beverage management experience in a resort/hotel, or similar environment.
- Red Seal Chef preferred.
- Strong, proven leadership skills.
- Knowledge of fine dining standards.
- Knowledge of Microsoft Office.
- Must be an exceptional cook.
- The ability to work well under pressure; ability to maintain composure and objectivity.
- Exceptional written and verbal communication and presentation skills.

Physical Requirements as per job description but will include more:

- This position will spend a high percentage of the time standing.
- Occasional environmental exposures to cold, heat and water.
- Must be able to transport up to 50 pounds on occasion, and up to 35 pounds regularly.
- Will be constantly exposed to high temperatures in the kitchen environment.
- Manual dexterity required to use knives and kitchen appliances.
- Overtime as required.

The **CAMBRIDGE RED DEER HOTEL & CONFERENCE CENTRE** is an equal opportunity employer and believes diversity strengthens us as a workplace; we encourage all those qualified to submit a cover letter and resume to Human Resources humanresources@cambridgereddeer.com. Please ensure the name of the position is included in the subject line.

All applicants must be legally entitled to work in Canada. The successful candidate will be subject to a criminal record check and/or other background checks. This position will remain open until a suitable candidate is found. ***We appreciate and consider all applications; however, only candidates selected for interviews will be contacted.***

CAMBRIDGE RED DEER HOTEL & CONFERENCE CENTRE

3310 – 50th Avenue, Red Deer, Alberta T4N 3X9

www.cambridgereddeer.com