

CAMBRIDGE

HOTEL & CONFERENCE CENTRE

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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.

Cambridge Red Deer Hotel and Conference Centre is the largest hotel and Conference Centre in Red Deer. Our Sous Chefs take an essential part in the overall kitchen operation. Working in a fast-paced environment they are responsible to maintain a smooth operation in the absence of the Executive Chef or Executive Sous.

Key Responsibilities:

- Responsible for the kitchen in the absence of the Executive Chef and Executive Sous Chef.
- Responsible for the training, supervision and discipline of all kitchen staff.
- Motivating personnel so that they perform to the best of their abilities.
- Responsible for working regular shifts.
- Responsible for controlling work distribution, mise en place for night service and functions.
- Performance of other duties on an occasional basis as required.
- Must follow all Occupational Health and Safety guidelines
- Responsible for the daily preparation of food items to designated areas of the kitchen
- Set up of work station in accordance to restaurant guidelines
- Prepares food items, follows recipes, portion controls and presentation specification as set by the restaurant, Executive Sous and/or Executive Chef
- Ensure stations are stocked and clean, reporting any maintenance issues as they arise
- Assist with the cleaning, sanitation and organization of kitchen, walk-in coolers, and all other storage
- Ensure quality and safety of food complies with standard and sanitary measures; including sweeping of floors, cleaning of surfaces, proper coverage and storage of food items according to standards and procedures
- Work at a consistent and efficient pace, ensuring timely preparation of all meals are completed
- Following proper reporting procedure for accidents and incidents to ensure follow-up and prevention of accident or injury while following Occupational Health and Safety Legislation
- Reports any infraction in the food services department policies and procedures
- Make sure that the professional equipment is in good conditions and signal any malfunction before it affects the staff or the clients

Qualifications & Experience:

- High school diploma.
- Previous experience in a supervisory role.
- Restaurant or commercial kitchen experience required.
- Experience in the Hotel Industry is an asset.
- Demonstrated ability to work in a fast-paced environment.
- Demonstrated organization and time management skills.
- Team Player and proven leader.
- College Degree in hospitality, F&B or equivalent an asset
- Required courses HAACP, Food Safety, WHMIS
- Ability to train staff and help them to continue to improve and develop their skills.
- Mature and polished professional appearance.
- The ability to work well under pressure and be detail oriented.
- Exceptional energy, flexibility and professionalism
- Effective communication skills (oral and written)

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- Ability to maintain composure and objectivity
- Excellent customer service skills, interpersonal, organizational and communication skills
- Ability to work individually and as part of a team.
- High level of integrity and work ethic.
- Must be fluent in English, both written and oral
- Clear criminal record check required upon hire
- Physically able to perform duties of position including but not limited to:
 - Standing for long periods of time with intermittent walking at times
 - Frequently lifts and/or carries up to 50 pounds
 - Continual use of manual dexterity and gross motor skills with frequent use of bi-manual dexterity and fine motor skills
 - Ability to reach hands and arms in any direction and kneel, bend at the waist with repeated stooping

Hours of Work: The hours of work for this position will vary depending on operational requirements, but will include day, evening and weekend shifts.

Cambridge Red Deer Hotel and Conference Centre provided the following inclusive hiring information:

We are an equal opportunity employer and considers all qualified applicants equally without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, veteran status, or disability status.

Full-time hours: 30 plus hours per week

Job Types: Full Time, Permanent

Salary: Negotiable upon Hire

COVID-19 considerations:

All associates must follow current local health precautions. At this time masks and temperature checks on shift are required for all associates.