

Employment Ads – Executive Chef and Kitchen Manager

NOC: 6241

Northern British Columbia Pay Rate (Hr)	Low (\$)	Average (\$)	High (\$)
6241	11.75	16.64	27.00

Company Values

The Laidman Lake Ecolodge Mission, Vision, and Business Philosophy all stem from our Corporate Values.

LEARN BUILD AND GROW.

Company Description

Laidman Lake Ecolodge is a remote 70 acre wilderness retreat that flies customers from Vancouver to the interior of central British Columbia for them to experience high end “off the grid” accommodations and experiences. Customers fly to Laidman Lake via a seaplane and cabin in part of the remotest area in Canada. The customers will enjoy an intimate setting of five executive sleeping lodges, including eleven outbuildings and a barn. Customers have the opportunity of participating in such activities as guided heli-ski, kayak, canoe, hiking, and fishing, sightseeing, and or bird watching tours or just relax and take in the onsite seclusion and activities. While on location customers will be the only group on the lake and enjoy an all inclusive gourmet environment with high speed internet access, satellite television, an executive chef, server, grounds keeper, nurse, plane and pilot, and liaison.

Position Description

Laidman Lake Ecolodge is a team environment and Green minded organization; these values must be shared and supported by all employees. Each employee hired by Laidman Lake Ecolodge is expected to perform multiple duties, ask questions, ask for help, and provide guidance to others on the team. The ECRM position offers the right applicant an exciting opportunity to build the processes and environment of the restaurant and the position. As a new business a lot of the feedback provided will be immediately acted upon and turned into procedures for operating this and future roles. The chosen applicant will be responsible for kitchen maintenance, food and beverage related inventory management, menu development, and cook meals and specialty foods. This role reports directly to the Director of Marketing and Operations.

Responsibilities:

- Plan and develop menus using descriptive text to encourage sales
- Industry trend analysis
- Ensure food meets quality standards
- Use financial management skills for budgetary and cost control purposes
- May be responsible for capital expenditures
- Prepare and cook meals and specialty foods

Knowledge, Skills and Abilities:

- Red Seal, Certified Chef de Cuisine designation or Culinary Arts Diploma is required
- A secondary school diploma is preferred
- Knowledge of FOODSAFE, workplace hazardous materials and first aid is generally required
- Must have proven experience as a Chef, Cook, Catering Manager or equivalent
- Human resource management skills are an asset; recruitment, selection, training, performance management etc.
- Financial management skills such as basic accounting and budget calculations
- Good communication skills
- Leadership skills
- Time management skills
- Analytical skills

Possible Future Career Path:

- Restaurant Manager
- Assistant Lodge Manager
- Lodge Manager

Application Process / Procedure:

Please contact Chris Devine, Director of Marketing and Operations, at chris.devine@laidmanlakelodge.com with a resume and cover letter. Please save your document as "your name_ECKM.doc" and indicate the ECKM position in the header of your email. Any questions or concerns can also be directed to the email above.

Start Date:

01 August 2011