



JOB POSTING – Mayfair Lakes Golf & Country Club
and The Lakeside Grill

Position Title:	Junior Sous Chef	<i>The Lakeside Grill at Mayfair Lakes' relaxed atmosphere perfectly complements the exquisite West Coast fare, where everything is prepared with the freshest ingredients, a refreshing twist and then served with care. The Lakeside Grill is open daily all year round for breakfast, weekend brunch, lunch and après-golf. Featuring a lounge/dining room, wedding and banquet facilities, and a large patio with scenic views of the golf course and North Shore mountains.</i>
Department:	Food & Beverage	
Reports to:	Executive Chef	
Job Type:	Full-time, Salary	
Application Deadline:	March 27, 2017	



POSITION OBJECTIVE

1. Ensure smooth operation of the kitchen
2. Ensure high quality of product is delivered in a timely manner

STRUCTURE

Reports to: General Manager
Works Closely With: Executive Chef, Sous Chef

DUTIES AND RESPONSIBILITIES

- 1. First Duty**
 - Ensure high quality of product is delivered in a timely manner
 - Seek opportunities to increase food revenue, decrease kitchen expenses and maximize departmental productivity while delivering a superior guest experience
 - Monitor staffing levels in conjunction with function requirements and determined budgets requested
- 2. Second Duty**
 - Stay current with culinary trends and develop menu items that will excite our guests and engage our colleagues
 - Assist the Executive Chef in the development of the menus requested
 - Work daily to maintain and improve the operations of the kitchen
- 3. Third Duty**
 - Enforce a safe work environment by upholding safety standards
 - Enforce all hygiene and sanitary regulations to be in line with BC Health Regulations
 - Promote professional work habits and encourage colleagues to act with integrity and recognize that trait in others

REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

1. Technical Skills and Knowledge

- Minimum three years experience in a culinary supervisory role in a high volume, upscale restaurant environment
- Must be an effective supervisor, trainer and administrator

2. Abilities

- Results oriented, positive, service driven with a sense of urgency and ability to prioritize
- Proven leadership skills which supports and environment of employee growth, development and teamwork
- Adapts to change with ease and is able to handle many tasks simultaneously
- Creative individual who has a proactive eye for detail and cleanliness

WORK CHARACTERISTICS

- Must be able to work flexible shifts, including weekends, evenings and holidays
- Computer literate with a working knowledge of Microsoft Excel, Word and Outlook

Please send your resume and cover letter to:

Executive Chef: Paul Nett
pnett@golfbc.com

We thank you for applying. Only qualified applicants will be contacted for an interview.

Posting closes: March 27, 2017

OUR CORE STANDARDS

Live our core standards – F.I.R.S.T.!

- Friendly and Helpful
- Initiative and Action
- Respect and Dignity
- Sales and Service
- Team and Facility Appearance