



JOB POSTING – HEAD CHEF – FORT LANGLEY

Job Description

As the chef for Trading Post Brewing, you are directly responsible for the successful day to day operations of the kitchen. You are a passionate, skilled Chef responsible for hitting financial targets, collaborating with R&D to create outstanding dishes that tap into the local and lead a driven kitchen team dedicated to delivering the highest quality food and guest experience. As part of your job, you will work with, and report to your General Manager of location. As you are aware, the chef is a very important part of any food and beverage establishment and as such, we will rely on your experience and professionalism to execute your job to the best of your abilities. You should be an excellent leader with great organizational skills and impeccable time management. As a member of a modern craft brewery and restaurant, you are encouraged to educate yourself and stay current with food trends related to the industry.

Qualifications

- A minimum of 3 years progressive culinary management at least 6 years of culinary experience.
- Previous experience managing a high volume, fast paced kitchen environment.
- Proven Leadership Skills - people development and motivation, technical culinary skills training, policy and procedure management, time management, problem solving/decision making.
- Experience with projection and management of inventory, food cost, labour, variable costs, prep charts, ordering & receiving and other.
- Excellent Interpersonal Skills - Self-motivated/driven, positive/high energy, excellent written and verbal communication skills, admin skills, adaptability/flexibility, dependability/attendance, appearance/grooming.
- Ability to hold staff accountable to Trading Post Standards.
- Recruiting, onboarding, training & progressive development of all kitchen members as per Trading Post Guidelines.
- Culinary creativity working within the Trading Post Guidelines
- Knowledge and consistent compliance of government health and safety standards.
- Food Safe Certified
- Red Seal Certification, desired, but not required.

Whats in it for you?

- Competitive wages/salary packages
- Bonus Program
- A comprehensive group benefits program
- Training and development opportunities
- Growth & Promotion Opportunities
- Progressive Culture
- Staff dining discount & more

Please send your resume to Jess at Jessica@TradingPostBrewing.com