



August 10, 2010

**Executive Chef
Saskatoon Inn, Saskatoon, SK
Full-Time, Permanent**

ARE YOU LIVELY? With SilverBirch Hotels & Resorts, you can be!

What's In It for You?

- Join our family of supportive team mates who are passionate about service
- "The Perks" including hotel and restaurant discounts
- Growth opportunities within a national multi-brand hotel company
- Industry leading development and training programs
- Learn and collaborate with the best in the industry
- Proud to be Canadian
- We are lively! Come have some fun with us!

We are looking for an Executive Chef at the Saskatoon Inn.

In the role of Executive Chef you will effectively manage the kitchen and stewarding function, directing all aspects of food preparation and presentation for food outlets and catering functions to meet the highest levels of quality and cost-effectiveness consistent with hotel standards and performance requirements.

Duties & Responsibilities:

- Leads the day-to-day culinary operations to ensure that the highest level of quality, service and safety standards are utilized to promote maximum profitability and excellence
- Provides strong leadership to associates by implementing effective programs and practices which facilitates high performance, productivity and satisfaction levels
- Leads training and development of all kitchen associates
- Maximizes guest satisfaction by providing premier quality and presentation of food products
- Monitors and evaluates industry trends and recommends appropriate action to be taken to maintain the competitive status and profitability of the operation
- Holds an extraordinary regard for safe food handling and sanitation by maintaining a healthy and safe work environment within the department and hotel
- Manages a variety of management administrative practices and processes such as budgeting, maintaining and managing labour costs, producing reports and working on a variety of other systems for improved management decision making and critical evaluation of work activities
- Maintains a visible public presence by participating in public relations programs and events
- Conducts cooking demonstrations and participates in culinary competitions
- Performs other duties as required.

Preferred Education & Qualifications:

- A certificate/diploma/degree in Culinary or Hospitality Management or equivalent
- A minimum of 3 years experience as an Executive Chef and/or 4-5 years experience as Executive Sous Chef within a full service property with a large volume restaurant and catering operation
- Experience with Micros and Cost Guard programs an asset
- Proven experience in maintaining high standards of productivity and efficiency in the kitchen
- Certification in First Aid, Food Safe Certification, WHMIS or equivalent



- Have the ability to perform physical work, stand/walk for long periods of time and lift 50 lbs
- Able to work a flexible work schedule
- Menu and service design experience in a modern, up-scale restaurant
- Experience with scheduling labour and managing budgets

If you are interested in joining the liveliest hotels in Canada, each with their own unique sense of place then we want to hear from you!

Contact us at:

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SILVERBIRCH HOTELS & RESORTS IS SUPPORTIVE OF WORKFORCE DIVERSITY AND ENCOURAGES APPLICATIONS FROM QUALIFIED INDIVIDUALS.