



July 9, 2010

**Executive Chef
Radisson Hotel and Conference Centre, Canmore
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 Radisson Hotel and Conference Centre in Canmore, AB. In the role of Executive Chef you will be responsible for managing the kitchen and stewarding, for directing all aspects of food preparation and presentation for food outlets and catering functions, meeting the highest levels of quality and cost-effectiveness consistent with hotel standards and performance requirements.

Duties & Responsibilities:

- Manages culinary operations to ensure that quality and safety standards are met, service distinctiveness is promoted and available resources are utilized to promote maximum profitability and quality image.
- Optimizes efficient and effective utilization of facilities, equipment and labor through effective planning, scheduling, ordering and inventory control.
- Maintains a competent and motivated staff by implementing effective employee selection, training development and retention program which maximize productivity, facilitate achievement of performance goals and minimize employee turnover.
- Establishes standards of performance and evaluates staff.
- Initiates corrective action to resolve performance problems and employee conflicts.
- Minimizes number of accidents occurring from unsafe practices by ensuring applicable health and safety standards are understood and applied in the conduct of all work activities.
- Maintains a visible public presence by participating in public relations programs and events.
- Prepares gourmet dinners for special guests, food and wine societies, and restaurant critics.
- Conducts monthly departmental meetings with associates and participates in the MOD rotation.
- Performs related duties as required.

Preferred Education & Qualifications:

- University or College Diploma in a Culinary or Hospitality field, with preference given to individuals who are certified.
- 3-5 years experience as an Executive Chef 4-5 years experience as Executive Sous Chef within a full service property
- FoodSafe Certification or Provincial equivalent
- Menu and service design experience in a modern, up-scale restaurant
- Strong multi-tasking abilities along with excellent communication and organizational skills.



- Strong interpersonal skills and leadership ability
- Proven ability to manage multi-tasked assignments and work effectively as a team member.
- Experience with scheduling, hiring and managing budgets
- Ability to work well under pressure and in changing situations
- Excellent motivational and coaching skills
- Proven experience in maintaining high standards of productivity and efficiency in the kitchen.

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!

Apply by July 23, 2010 or contact us at:

Jane Brideau
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www.silverbirchhotels.com

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