



July 16, 2010

**Chef De Partie - Pastry  
Mayfield Inn & Suites, Edmonton  
Full Time Permanent, Hourly**

**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!

**Mayfield Inn & Suites Perks**

- Free Season Tickets for the Dinner Theatre for you plus one guest
- Free Athletic Club Membership
- Free Lunch/ Dinner on our monthly Associate Appreciation Day
- Monthly Reward & Recognition Reception
- Free Associate Parking

**We are looking for a Chef De Partie at the Mayfield Inn & Suites in Edmonton, Alberta.**

To contribute to customer satisfaction by preparing high quality food products while remaining within budgeted guidelines for food costs

**Duties & Responsibilities:**

- Meets and exceeds customer and team member expectations by providing superior service and teamwork
- Provides value added service to customers by doing whatever reasonable and possible to meet or exceed customers expectations
- Communicates effectively with customers, co-workers and supervisors
- Demonstrates teamwork by cooperating and assisting co-workers as needed
- Handles difficult situations effectively
- Meets hotel service standards
- Performs other duties as required to provide superior service and teamwork
- Prepares and properly garnishes all food orders as they are received in accordance with menu specifications insuring proper plate presentation
- Insures that buffets and all pantry stations are set for forecasted covers, reservations and all special functions
- Checks all coolers and storage areas for cleanliness, quantity and quality of food products
- Maintains cleanliness and stocking of coolers and storage areas
- Requisitions food with necessary approvals according to policy
- Takes proper care of ranges, ovens, broilers, fryers, griddles, utensils and other equipment
- Adheres to hotel policies and procedures
- Attends work on time as scheduled
- Follows hotel grooming and dress standards



- Keeps immediate supervisor promptly and fully informed of all problems or unusual matters of significance
- Performs all duties and responsibilities in a timely and efficient manner in accordance with established company policies and procedures to achieve the overall objectives of this position
- Maintains a favorable working relationship with all other company employees to foster and promote a cooperative and harmonious working climate
- At all times projects a favorable image of SilverBirch Hotels & Resorts to the public

**Preferred Education & Qualifications:**

- Energetic and flexible, able to work under pressure
- Excellent communication skills
- Previous customer service experience an asset
- Self-motivated, creative, capable of working in a team environment

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 30, 2010** to:

**Veronica Lyver**  
**Director, Human Resource Services**  
[vlyver@silverbirchhotels.com](mailto:vlyver@silverbirchhotels.com)  
[www.silverbirchhotels.com](http://www.silverbirchhotels.com)

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