



November 17, 2009

**Sous Chef
Hilton Montreal Bonaventure
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 a Sous Chef at the Hilton Montreal Bonaventure in Montreal, Quebec.

To exceed the expectations of our customers by ensuring that high quality food is prepared and provided for our customers and guests, while maintaining budgeted food and labor costs.

Duties & Responsibilities:

- Responsible for assisting in the overall management of the Food Preparation Department
- Ensure that all food products produced are of the utmost quality and appeal
- Operation of the kitchen in the absence of the executive chef
- Provide training, cross-training and performance management for kitchen staff
- Acts as a liaison with other departments
- Maintains all occupational standards ie: Food Safe, WHMIS, Health and Safety Policies
- Assists with monthly inventories and maintains budgeted food cost
- Provide a creative and fun environment
- Assist with the creation and design of all menu and recipe standards, keeping cost guard up-to-date and accurate
- Coordinate work schedules to reflect the business needs as per Banquet Event Orders
- Attend all communication meetings
- Others relatives tasks

Preferred Education & Qualifications:

- University or College Diploma in a Culinary or Hospitality field, with preference to individuals who are certified
- 2-4 years experience as a Sous Chef within a full service property ideal
- Previous Management experience in a kitchen environment is preferable
- Food Safe certification or Provincial equivalent
- Menu and service design experience in a modern, up-scale restaurant
- Must have 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
- Experience working in a unionized environment
- Ability to work well under pressure and in changing situations



- Excellent motivational and coaching skills
- Able to maintain high standards of productivity and efficiency in the kitchen
- Ability to lead in a creative and fun environment
- Able to read and write in both official languages

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 November 30, 2009

Maria Kapatsori
(514) 878-2332 post 682
Maria.kapatsori@hilton.com
www.silverbirchhotels.com

Le Hilton Montréal Bonaventure souscrit volontairement au principe de l'équité en matière d'emploi selon la Charte des droits et libertés de la personne pour les femmes, les minorités visibles, les autochtones, et les personnes handicapées.

La forme masculine utilisée dans ce texte désigne aussi bien les femmes que les hommes