



January 13, 2011

**Cook III, Full-time, Permanent  
Regina Inn Hotel & Conference Centre  
Reports to Executive Chef**

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 looking for a Cook III at the Regina Inn Hotel & Conference Centre in Regina, Saskatchewan.**

In the role of Cook III you will assist the Executive Chef and Sous Chef with the overall production, preparation and presentation of food items for the various outlets: Restaurant, Lounge, Room Service and Catering Facilities.

***Duties & Responsibilities:***

- To prepare and serve all dishes on the menus in accordance with menu specifications and observing portion control and avoiding waste to assist with the achievements of budgeted food cost percentage
- To follow opening and closing procedures
- To be fully competent in the safe use of all kitchen equipment
- To achieve timely preparation of food in order to maintain satisfaction
- To assist with the receiving and putting away of stock as requested
- To assist with dishwashing duties as directed
- To adhere to all matters of hygiene, health and safety as regulated
- To assist with staff orientation and training within the department as required
- To contribute to cost control through energy conservation and correct usage and storage of all material/equipment as per departmental standards and manufacture instructions
- To assist with cleaning duties in order to maintain a clean and well-ordered work area

**Preferred Qualifications:**

- Minimum 1 year cooking experience
- Line experience an asset
- Preferably enrolled in apprenticeship training
- Working knowledge of commercial kitchen
- Minimum 19 years of age

**Work Requirements:**

- Unrestricted hours or declare availability
- Able to stand, bend and lift for extended periods of time
- Be on duty at the start of your shift
- Follow all policies and procedures in employee handbook



- Attend department meetings
- Participate in training as required
- Follow all department and hotel standards

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 with your resume by January 25, 2011 to:

**Debora Humeniuk**  
**Human Resource Services Manager**  
**Regina Inn Hotel & Conference Centre**  
**1975 Broad Street**  
**Regina, SK S4P 1Y2**  
**ReginaInnCareers@silverbirchhotels.com**  
**www.silverbirchhotels.com**  
**fax: 306.352.1858**

Only qualified applicants will be contacted, we thank you for your interest.

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

***NOTICE TO POTENTIAL JOB APPLICANTS***

If you are considering employment with us, please be advised that SilverBirch Hotels & Resorts

- **Does not** require job applicants to pay a fee for a job application or opportunity; and
- **Does not** make unsolicited offers of employment.

If you have been approached by any entity engaging in such practices who claims to represent SilverBirch Hotels & Resorts, please advise us immediately by email at [careers@silverbirchhotels.com](mailto:careers@silverbirchhotels.com) and contact either the Canadian Anti-Fraud Call Centre at 1-888-495-8501 or the Royal Canadian Mounted Police.