



February 3, 2012

**Executive Chef
Radisson Hotel and Conference Center, Canmore AB
Full-time, Permanent**

We are looking for an Executive Chef to represent the Radisson Hotel and Conference Center based in Canmore.

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

Objective:

To actively lead the kitchen in achieving outstanding quality of food and presentation, while maximizing Guest Service, revenues, food costs and payroll.

Duties & Responsibilities:

- Manages culinary operations to ensure quality and safety standards are met, service directives are promoted and available resources are utilized to promote maximum profitability.
- Optimizes efficient and effective utilization of facilities, equipment and labour through effective planning, scheduling, ordering and inventory control.
- Maintain competent, creative and motivated staff by implementing effective employee selection, training development and retention.
- Work with Food and Beverage Restaurant, Banquets and Catering to establish standards of performance and evaluates staff.
- Initiates performance management to resolve performance challenges as well as recognizes and rewards top performance,
- Minimizes number of accidents occurring from unsafe practices by ensuring applicable health and safety standards are understood and applied.
- Participate in hotel and company leadership initiatives as well as acting as a role model to support these initiatives
- Maintains a visible public presence by participating in public relations programs and events.
- Conducts monthly departmental meetings with associates and participates in the MOD *rotation*.
- Responsible corporate citizen; committed to notion of “green” hotels, actively participates in organizational initiatives as well as seeking out opportunities to reduce, reuse, and recycle; cognizant of and compliant with OH&S related requirements and standards.



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 or 4-5 years experience as Executive Sous Chef within a full service property
- 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
- 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 our growing dynamic team, Hotel and Company, please contact us!

Apply at: radcanmorecareers@silverbirchhotels.com

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 and contact either the Canadian Anti-Fraud Call Centre at 1-888-495-8501 or the Royal Canadian Mounted Police.