



January 27, 2012

Sous Chef
Radisson Hotel and Conference Centre Canmore
Full-time, Permanent

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 an Sous Chef at the Radisson Hotel and Conference Centre in Canmore, AB.

To assist in leading and attaining the highest quality of food preparation and presentation in order to achieve exceptional culinary experiences for guests.

Duties & Responsibilities:

- **Meet Radisson and Silverbirch Standards for food preparation, presentation and quality.**
- **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 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.**
- **Assist with the creation and design of menu and recipe standards, keeping cost guard up-to date and accurate**
- **General cleanliness of the kitchen**
- **Coordinate work schedules to reflect the business needs as per Banquet Event Orders**
- **Attend all communication meetings**

Preferred Education & Qualifications:

- **Minimum 3 - 5 years culinary and supervisory experience**
- **Red Seal Certification, Food Safe Certification or provincial equivalent**
- **Flexible and energetic with the ability to work under pressure**
- **Ability to prioritize**
- **Experience hiring, scheduling and managing budgets**
- **Good communication skills and attention to detail**
- **Proven ability to work in a team environment is required, with excellent coaching and motivational 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! Position to start March 1, 2012.

Apply by February 10, 2012 or contact us at:

Jane Brideau
HR
radcanmorecareers@silverbirchhotels.com
www.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.

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