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Hiring: Head Chef
Sector: Restaurant / Pub at The Village at Klah-ah-men, Lund, BC
Position: Full-time, Salary
Date: March, 2022
Email CV: scott.roberts@tmslp.ca

Tla'amin Management Services LP is currently seeking a disciplined, experienced and qualified Head Chef to oversee kitchen activities at The Village at Klah ah men's Hotel & Marina located in the destination village of Lund, BC.

You will be the first in command in the facilities and will create and inspect dishes before they arrive at the customers table, ensuring high quality and contentment.

The desired candidate will have demonstrated experience in creating a culture that exemplifies:

- Fiscal Stewardship
- Operations and process discipline
- Team capacity and team culture development
- Inclusive community engagement

Responsibilities

- Control and direct the food preparation process and any other relative activities
- Construct menus with new or existing culinary creations ensuring the variety and quality of the servings
- Approve and “polish” dishes before they reach the customer
- Plan orders of equipment or ingredients according to identified shortages
- Arrange for repairs when necessary and remedy any problems or defects
- Be fully in charge of hiring, managing and training kitchen staff
- Maintain records of payroll and attendance
- Comply with nutrition and sanitation regulations and safety standards
- Foster a climate of cooperation and respect between co-workers
- Designing new recipes, planning menus, and selecting plate presentations.
- Reviewing staffing levels to meet service, operational, and financial objectives.
- Hiring and training kitchen staff, food preparation workers, and dishwashers.



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- Performing administrative tasks, taking stock of food and equipment supplies, and doing purchase orders.
- Setting and monitoring performance standards for staff, with a focus on development and training.
- Obtaining feedback on food and service quality and handling customer concerns.
- Review financial statements and be aware of current financial and operational status
- Review “Cost of Goods Sold Percentage” and develop plans to manage the food COGS relative to budgets.

Requirements and skills

- Proven experience as a Head Chef, including exceptional kitchen management
- Ability in dividing responsibilities and monitoring progress
- Outstanding communication and leadership skills
- Up-to-date with culinary trends and optimized kitchen processes
- Credentials in health and safety training
- Degree in Culinary science or related certificate
- The ability to constantly perform well in a high-pressure and fast-paced environment
- In-depth knowledge of all the sections in a kitchen to efficiently manage operations
- Strong leadership skills to effectively manage and motivate a kitchen team
- Solid financial acumen, including the ability to manage a budget
- Creativity and superior culinary skills to create exceptional dishes menu
- Computer literacy, including a working knowledge of relevant programs, such as a POS, MS Office and restaurant management software
- Business acumen to make sound decisions regarding menu prices and kitchen processes
- Available to work shifts, which may include weekends and on public holidays.

SALARY AND BENEFITS

A competitive compensation package to commensurate with experience and qualifications.

Please submit the following for consideration:

1. Cover letter
2. Your resume

Applications can be submitted to Scott Roberts at:

email: scott.roberts@tmslp.ca

Closing date: April 8th, 2022

We thank all applicants for their interest in this position; however, only those candidates selected for an interview will be contacted.



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