

WorkBC Employment Services – Job Posting

Executive Chef

Area of Relevancy	;#Sea to Sky;#
Company / Employer	The Mexican Corner
City of the Job	Whistler
Address of the Job	12-4340 Sundial Crescent Whistler, BC V8E 1GB
Job Type	;#Full Time;#Permanent;#
Availability Requirements	;#40 hours per week;#
Level / Salary Range	\$55,000-\$65,000 Annually
Years of Experience	
Position Area	Professional
Date Job Posted	12/31/2018 12:00:00 AM
Application Deadline	1/31/2019 12:00:00 AM
Contact Name	Berneta Asato
Contact Phone Number	
Contact Email	berneta@infinityenterprises.ca
How to Apply	Send your resume to jobs@infinityenterprises.ca
Job Description	<p>The Mexican Corner is an award winning restaurant serving authentic Mexican cuisine in the heart of Whistler Village.</p> <p>Duties: Ability to Supervise: 11-15 people</p> <p>Work Conditions and Physical Capabilities: Fast-paced environment</p> <p>Additional Skills: Maintain records of food costs, consumption, sales and inventory, Analyze operating costs and other data, Requisition food and kitchen supplies, Prepare and cook food on a regular basis, or for special guests or functions, Prepare and cook meals or specialty foods, Train staff in preparation, cooking and handling of food, Prepare dishes for customers with food allergies or intolerances</p> <p>Executive Chefs Specific Skills: Arrange for equipment purchases and repairs, Plan menus and ensure food meets quality standards, Supervise activities of sous-chefs, specialist chefs, chefs and cooks, Recruit and hire staff, Consult with clients regarding</p>

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	weddings, banquets and specialty functions, Plan and direct food preparation and cooking activities of several restaurants, Estimate food requirements and food and labor costs
Accessibility	; #Accessible by Public Transit; #
Desired Qualifications and Experience	<p>Skills/Qualifications: Job requirements Languages: English Education: Secondary (high) school graduation certificate Experience: 2 years to less than 3 years Cuisine Specialties: Mexican</p> <p>Additional Skills: Maintain records of food costs, consumption, sales and inventory, Analyze operating costs and other data, Requisition food and kitchen supplies, Prepare and cook food on a regular basis, or for special guests or functions, Prepare and cook meals or specialty foods, Train staff in preparation, cooking and handling of food, Prepare dishes for customers with food allergies or intolerances</p> <p>Executive Chefs Specific Skills: Arrange for equipment purchases and repairs, Plan menus and ensure food meets quality standards, Supervise activities of sous-chefs, specialist chefs, chefs and cooks, Recruit and hire staff, Consult with clients regarding weddings, banquets and specialty functions, Plan and direct food preparation and cooking activities of several restaurants, Estimate food requirements and food and labor costs</p> <p>Additional Information: Number of positions open: 1 Vacancy Anticipated Start date: ASAP Benefits: Medical and Dental Benefits Location: 12-4340 Sundial Crescent Whistler, BC V8E 1GB Terms of Employment: Permanent Full Time Position 40 hours per week</p>
Opportunity Type	?