

Executive Chef Victoria BC

Chemistry Consulting Group has been retained by the Victoria Pub Company to search for an **Executive Chef** for the Bard and Banker. This position will be responsible for the consistent preparation of innovative and creative cuisine of the highest quality, presentation and flavor in an effort to maintain outstanding guest satisfaction. This position will also be responsible for the smooth running of the kitchen and to manage areas of profit, stock, wastage control, hygiene practices and training within the kitchen.

Set in a beautiful, old bank building on Government Street in Victoria, The Bard & Banker is an ideal location for both locals and tourists. It is a popular place for locally sourced food and a wide assortment of local craft beers.

The Bard & Banker is part of the Victoria Pub Company, which also owns the Irish Times, Penny Farthing Pub and Vis A Vis. With a mandate of “Food for the Body | Drink for the Spirit | Music for the Soul”, this organization provides exceptional service and food throughout these unique establishments.

Required:

- Minimum of five years of experience in a similar capacity
- 3 Year Hospitality Management or equivalent Culinary university degree
- Strong background in HACCP procedures and application.
- Excellent leadership and management skills
- Passionate about quality and customer service.
- Very detail-oriented individual and a strong team player.
- Excellent communication skills (written and verbal), and outstanding relationship skills
- Driven, determined and self-managed individual
- Fosters a collaborative and positive working environment
- Proficiency with computers and computer programs, including Microsoft Word, Excel and Outlook.
- Fosters a collaborative and positive working environment

Sample of Responsibilities:

- To oversee all staffing and apprenticeship program
- To develop new menu items and coordinate all implementation tasks (costing, ordering ingredients, adding to menu, training for staff, etc.)
- Oversight of inventory and appropriate calculations based on requirements and budget

- Oversight of all office and administration supplies for the kitchen
- Administrative oversight of the kitchen including health and safety, permits and cleaning

To be considered for these outstanding opportunities please submit a resume and cover letter clearly outlining your experiences and salary expectations.

We thank you for your application and interest but only those suitably qualified will be contacted for further discussions.

Psychometric assessments may be administered as part of the recruitment process.