

Experience Canada's warmest welcome in Osoyoos, BC. Watermark is an upscale resort with a casual atmosphere. Our goal is to exceed the expectations of our guests and colleagues and to provide genuine, caring service. Our associates are active both at work and within the community. If you would like to join a tight knit and welcoming team then we have an opportunity for you.

Experienced Chef

Responsibilities:

- Supervise all culinary aspects of the kitchen's operations. This includes preparation, cost, quality, inventory control, portion control, menu planning and ongoing upgrading of recipes
- Assist the Executive Chef with the training and development of Culinary Associates
- Planning of special menus, festivals, reviews of existing menus and recipes as required
- Develop and maintain effective communication within the culinary department and the hotel as a whole
- Monitor the preparation of work schedules and station assignments for the effective and efficient operation of the department.
- Control the quality and presentation of all foods prepared in the kitchen
- To increase the volume of sales where ever possible and make every effort to control and reduce costs.
- Other duties as assigned

Qualifications:

- 3 years luxury resort or similar restaurant experience is required
- Experience in Leadership role required
- Red Seal certification preferred
- Food Safe Level 1 preferred

Physical Aspects of Position (include but are not limited to):

- Frequent standing and walking throughout shift
- Occasional kneeling, pushing, pulling, lifting up to 50lbs.
- Occasional ascending or descending ladders, stairs and ramps

Visa Requirements:

- Must be legally eligible to work in Canada

If you are interested in finding out more about this opportunity you are encouraged to forward your resume to careers@watermarkbeachresort.com