



CANUCKS SPORTS & ENTERTAINMENT
Job Description
(Full-Time, Permanent)

Position: Chef de Cuisine, Quick Service
Department: Hospitality - Quick Service
Reports to: Executive Chef

WHO WE ARE:

We create unforgettable moments that unite us all. We are more than the Vancouver Canucks, an NHL team striving to hoist the Stanley Cup. We are an organization striving to foster a high-performance culture, where our staff feels valued, inspired, engaged and challenged to deliver exceptional business results. We are overachievers who can make things happen by bringing enthusiasm and drive to the organization with a diversity of thought, and a passion for sport.

POSITION SUMMARY:

The Chef de Cuisine will be responsible for leading the culinary operations of Quick Service at Rogers Arena. The term Quick Service (QS) is defined as the food and beverage that are offered on the two levels of concourses at Rogers Arena. This position is also responsible for ensuring that exceptional hospitality is provided, and that food quality and operational standards are always maintained.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Responsible for the overall management of culinary operations including all part time staff
- Responsible for hitting budgeted food and labour costs
- Ensure food is served with strict adherence to food safe practices
- Hire and train culinary team members; support mentorship and development of all culinary team members on a daily basis
- Participate in the menu planning and development of food and beverage for QS operations
- Accurately forecast food production for each menu item to create balance between fan experience and reduced waste
- Complete month end inventory counts and account for any variances
- Engage with arena guests, as well as team members to ensure exceptional hospitality is provided at all times
- Maintain sanitation standards throughout the kitchens to comply with provincial regulations
- Oversee inventory of food product and coordinate product ordering and receiving within corporate specifications; oversee product load in and storage
- Partner with other Hospitality and Rogers Arena Leadership to ensure a successful operation

REQUIRED EXPERIENCE AND QUALIFICATIONS:

- At least five years of experience as a leader of multi-unit kitchens and/or complex, high-volume kitchen operations
- Red Seal certification is preferred or a degree in the Culinary Arts or an equivalent combination of education and experience
- Impeccable creative culinary abilities; highly committed to a high level of quality

- An inspiring leader who has proven skills rallying a team to achieve its highest potential, and then driving it to the next level
- Skilled at developing and creating eating experiences that drive customer satisfaction and loyalty
- Solid organizational skills with the ability to handle multiple projects at one time
- Excellent written and verbal communication skills
- Displays a positive attitude, maintains enthusiasm and celebrates success
- Proficient with Microsoft Word and Excel
- As we are an event-based business, it is essential to have the flexibility to work evenings, weekends and holidays

Interested, qualified candidates are invited to submit their resume online at <http://jobs.canucks.com>. This position will remain open until filled.