



EMPLOYMENT OPPORTUNITY

EXECUTIVE CHEF

POSITION TYPE: MANAGEMENT

LOCATION: HAIDA GWAI

POSITION SUMMARY

This is an exciting opportunity with Haida Tourism, a division of the Haida owned corporation, HaiCo. HaiCo's mission is to generate a diverse, functioning and sustainable economy on Haida Gwaii, for the long term well-being of the Haida People and culture. As employees of the HaiCo organization, we are constantly challenging ourselves to find innovative ways to build an enterprise that creates and develops new opportunities for our shareholders, the Haida people and the economy of Haida Gwaii. For further information please see our website at haico.ca.

The Executive Chef, reporting to the General Manager (and/or to any other person so designated by the employer), has responsibility for the culinary programs at all Haida Tourism Limited Partnership (HTLP) assets. The Executive Chef ensures that the quality, quantity and presentation of all food meets the highest standards. The position is based in Haida Gwaii, with some travel required. The Executive Chef will:

- develop and deliver a culinary program for all of our facilities – Haida House, Englefield Lodge and Ocean house, which is most suited to the property's clientele and marketing, and meets the highest quality, quantity and presentation standards
- Budget, staff, order, and monitor budget compliance. Mentor culinary staff,
- Monitor the various kitchens in relation to functionality and make recommendations for improvement or maintenance
- Ensure a positive working environment based upon excellence, compliance with all laws and regulations, discipline, learning and development and respect
- **Other related duties as required**

KNOWLEDGE, SKILLS AND ABILITIES

- Significant and successful supervision experience
- Financial experience in developing and staying within budget, costing of meals, etc.
- Effective communication and people skills
- Passion for providing excellent customer service
- Basic level skills using MS Office: ability to maintain existing Excel workbooks and templates, create and format simple Word documents, and effectively communicate by email and organize weekly calendar in Outlook
- Demonstrated ability to meet deadlines
- Proven capacity for collaboration, building and working with a team
- Ability to travel within B.C.

TRAINING, EDUCATION AND EXPERIENCE

- Provincial trade qualification or equivalent (Journeyman/Red Seal); Certified Chef de Cuisine (CCC); a diploma from a recognized culinary school and all necessary certifications
- Minimum five years experience as an Executive or Head Chef in a similar destination resort or lodge

Or the equivalent combination of training, skills and experience.

HOW TO APPLY

Please send resume and cover letter to hr@haico.ca. Deadline for Applications is April 20, 2019

Preference will be given to qualified Haida applicants. Only applicants to be interviewed will be contacted.