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## EXECUTIVE CHEF

Full Time Employment Opportunity

Reporting to Manager, Culinary Operations, the Executive Chef is responsible for ensuring all products leaving the kitchen are of the highest quality and that all stations are operating at optimum efficiency. This position is also responsible for quality and quantity determination, ordering, inventory, determining food cost, scheduling, staff training and discipline.

### Duties:

- Direct involvement in preparation and production of food by filling in for absent staff and as training time with cooks.
- Responsible for multiple food outlets, all with diverse menus.
- Ensure consistently excellent staff cafeteria menu, presentation and food quality.
- Participate and maintain a high level of sanitation, cleanliness and safety in the kitchen.
- Develop and maintain current standard items, recipes, menu and costing for the Food and Beverage department.
- Monitor and achieve budgeted food and labor costs.
- Provide special menu quotes to Hospitality staff for Multi-Purpose Room functions and events.
- Ensure 100% food quality and presentation throughout Food and Beverage
- Develop and monitor employee performance objectives.
- Complete and conduct employee performance appraisals.
- Coach and counsel staff in accordance with department and organizational policies & procedures, and provide performance development guidance and direction.
- Act on Workers' Compensation issues and respond to general health and safety issues and inquires by staff and customers and forward to Health and Safety for further investigation.
- Hire and retain staff. Work collaboratively with Human Resources on recruitment and selection teams.
- Resolve department issues, provide guidance and direction and ensure positive morale and motivation of all employees.
- Develop effective and efficient staff schedules to meet the requirements of business fluctuations, company and staff needs.
- Ensure all policies and procedures are understood and adhered to by all department employees.
- Maintain and model excellent customer service.
- Coach and counsel staff in accordance with department and organizational policies and procedures and provide performance development guidance and direction.
- Resolve department issues, provide guidance and direction and ensure positive morale and motivation of all employees.
- Encourage a climate that supports diversity.
- Other duties as assigned

### Primary Qualifications:

- Post-secondary education in Culinary Arts or a related discipline is required, or an equivalent combination of training and experience.
- A minimum of five years related work experience is required.
- Red Seal Certification is required.
- Specific training in human resource management and financial management is required.
- Basic skills in using Microsoft Office (Word, Excel and Outlook) are required.
- A Food Handlers Certificate and WHMIS training are required. However, these may be acquired on the job.
- The key accountabilities for this position include customer service, teamwork and cooperation, interpersonal connection, written communication, self-development and initiative, valuing diversity, integrity and building trust, achieving quality results, and technical/professional knowledge.
- Satisfactory work performance in the preceding twelve (12) months is a requirement. Attendance rate will be a factor in the pre-screening process.

### Secondary Qualifications:

- Bilingual (French/English) language skills.

*\*\*\*Testing may form part of the screening/selection process. Employment Equity will be a factor in the recruitment process. Circumstances may arise where the bulletin may need to be withdrawn or the number of positions may need to be increased depending on the Collective Agreement.*

**Salary:** \$29.02-36.24  
**Bargaining Unit:** TEAMSTERS  
**Location:** Casinos of Winnipeg

Individuals should apply by completing our online application form at [www.mbill.ca/jobs](http://www.mbill.ca/jobs) or by submitting a resume and application to [careers@mbill.ca](mailto:careers@mbill.ca)

**All applications are due by December 24, 2021.**

*We thank all interested applicants, however, only those selected for interviews will be contacted.*