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## **PRODUCTION CHEF**

Full Time Employment Opportunity

Reporting to the Executive Sous Chef, the Production Chef is responsible for ensuring that all products leaving the kitchen area are of the highest quality and that all stations are operating efficiently. The incumbent will oversee staff from the buffet, café, dining room and banquet areas.

### **Duties:**

- Assist with restaurant food preparation and banquet production as required.
- Assist line staff with set-up and food preparation as required.
- Taste quality of food being prepared for the buffet and café. Ensure proper temperature and flavor.
- Responsible for the health and safety of both staff and guests.
- Responsible for ensuring current City of Winnipeg health by-laws are adhered to.
- Ensure all orders leaving the kitchen are of high quality and excellent presentation, and visually appealing.
- Determine pricing on specials in consultation with the Casino Manager.
- Handle food complaints and determine resolution to improve food quality.
- Ensure café is sufficiently stocked with hot and cold items.
- Observe and evaluate staff work performance.
- Prepare and conduct employee performance appraisals in consultation with department management.
- Coach and counsel staff in accordance with department and organizational policies and procedures and provide performance guidance and direction.
- Resolve employee issues within scope of responsibility. Escalate other issues to department management.
- Act as a communication conduit between staff and management.
- Identify and recommend staff training requirements to department management.
- Participate in staff discipline/corrective action within established policies and related documentation.
- Complete necessary reports/paperwork and correspondence as required.
- Performs other duties as assigned.

### **Primary Qualifications:**

- The incumbent must have a diploma in Culinary Arts or apprenticeship, or an equivalent combination of training and experience.
- The incumbent must have 5 years cooking experience with overall knowledge of the kitchen, costing food items and planning and preparation of menus and banquets.
- Previous supervisory experience.
- A Red Seal Certificate is required, but may be obtained within the six month probationary period.
- A Food Handlers Certificate and WHMIS training.
- The core competencies for this position include achieving quality results, adaptability/managing change, communication, customer service, decision making and problem solving, integrity and building trust, teamwork and cooperation and valuing diversity. Leadership competencies include building strategic performance, coaching and developing, influencing and leading. These competencies are deemed important for the success of the position and organization.
- 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:** \$20.82 - \$21.47  
**Bargaining Unit:** MGEU  
**Location:** Club Regent Casino

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

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

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