



Imagine working for an organization that brings out the best in you and allows you to showcase your Culinary Craft to create lasting memories for our clients and guests.

Imagine being part of creating an incredible food experience for all of our catering. Westerner Park provides exceptional guest experiences through premier facilities and services for agriculture and trade, sports and entertainment, conferences and meetings, generating economic benefits for Central Alberta.

We are looking for an experienced and qualified Chef / Kitchen Manager to organize our kitchen's activities. You will be responsible for our kitchen facilities and will inspire our kitchen staff through your culinary creations ensuring high quality and satisfaction of our clients and guests

Under the direction of the Catering Manager and working with the Catering team collaboratively, the Chef / Kitchen Manager will organize kitchen activities and inspire catering staff through culinary creations that ensure a high quality and satisfying guest experience for our clients.

ESSENTIAL DUTIES AND RESPONSIBILITIES

Under the direction of the Catering Manager, the Chef / Kitchen Manager duties will include, but are not limited to:

- Build menus with new or existing culinary creations ensuring the variety and quality of the servings
- Ensure uniform serving sizes, quality of offerings and freshness of all ingredients
- Develop recipes and determine optimal presentation of food dishes to clients and guests
- Ensure consistent preparation of all dishes in the catering division
- Train and develop all new kitchen hires to meet Westerner Park food standards and expectations
- Order food products and prepare weekly food production sheets
- Establish awareness of standard procedures and expectations to culinary team
- Ensure cleanliness of kitchen and that employees are trained to AHS standards
- Effective daily communication meetings to ensure clear and consistent understanding of the daily or event objectives
- Conduct monthly inventory, including counting and recording in cooperation with Finance staff
- Balance operational and administrative needs
- Ensure safe operation of equipment and adhere to sanitation polices
- Actively interact with guests at functions
- Scheduling of kitchen staff to production levels and within budget
- Manage food costs to plan/budget
- Create recipes for all food offerings
- Other duties as assigned



PHYSICAL DEMANDS

- Occasional lifting up to 23 kg., repetitive arm, hand and finger movements, occasional bending and reaching
- Sense of taste, smell, and hearing is required as well as adequate visual acuity
- Color vision is required
- Ability to stand for long periods of time

EXPERIENCE & QUALIFICATIONS

- The ideal candidate must be motivated, enthusiastic, and able to multi-task in a fast paced environment
- Candidate must have Red Seal Certificate
- Basic supervisory skills, capable of motivating, leading and developing associates
- Must possess good organizational, communication and problems solving and decision-making skills
- 3-5 years experience in a Kitchen environment as a cook or chef preferably with catering focus
- WHMIS certification is required
- Computer skills are required including knowledge of Microsoft Word and Excel
- Able to work flexible hours to accommodate business requirements, will require evening and weekend work schedules
- Basic accounting knowledge is an asset

TO APPLY Email resume to Human Resources at AskUs@westernerpark.ca with subject line: Chef / Kitchen Manager

This job description is not intended to be all inclusive. Personnel may perform other related duties as requested to meet the ongoing needs of the organization.