

# Park Place Lodge

742 Highway #3, PO Box 2560 Fernie, British Columbia, Canada V0B 1M0  
Tel: (250) 423-6871 Fax: (250) 423-3771 Email: info@parkplacelodge.com Web: www.parkplacelodge.com



Park Place Lodge is a locally owned, boutique hotel located in Fernie, British Columbia. Our full-service property features 64 guest rooms, Max Restaurant, The Pub Bar & Grill as well as Sprints Cold Beer & Wine Shop.

Fernie offers year round recreational opportunities, including world famous fly fishing and skiing, numerous lakes, extensive hiking, mountain biking, golf and snowmobiling.

## **CAREERS & EMPLOYMENT OPPORTUNITIES**

At Park Place Lodge, our team members are an integral part to our success. We look to define service through our professional, knowledgeable and courteous staff. Our team members are offered an opportunity for growth in a friendly work environment. Join our team and share in our future.

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### **Job: Sous Chef / Assistant Kitchen Manager**

The kitchen is the heart of our Food and Beverage operation, and as such, the sous chef must have great pride in their performance and that of their team. The Sous Chef position is designed to give the Chef support, maintain and execute Park Place Lodge's standards of quality in food preparation. The Sous Chef is a member of the management team responsible for food, labour, and kitchen related costs as well as implementation of Health and Safety practices.

### **MAJOR RESPONSIBILITIES**

- Ensure appropriate inventory levels are maintained & product orders are placed accurately, on time
- Supervise day-to-day operations of Food & Beverage activities (restaurant, pub, banquet, room service)
- Provide coaching and training to new & existing employees
- Accountable for supporting standards of cleanliness, timing, uniform, grooming, organization, production, food quality, and consistency
- Has knowledge and skill to train all kitchen positions, systems, and use of equipment
- Responsible for preparing accurate and efficient kitchen schedules
- Ensures high level of cleanliness and repair of kitchen by supervising kitchen cleaning and equipment maintenance
- Ensure the proper implementation of HACCP and the accurate completion of all line checks
- Ensure restaurant team maintains the highest possible level of customer service
- Supports achievement of budgets in area of the kitchen by following cash control/security procedures, maintaining inventory, managing labour, and taking action when appropriate.

### **KNOWLEDGE & SKILLS**

- Minimum 4 years progressive culinary experience with at least 2 years Kitchen Management / Supervisory experience working in a high-volume casual dining restaurant. Proficiency must be displayed in the following areas: line skills; knife skills; soups, stocks, sauces, dressing, vegetables and starches knowledge; pastry and baking knowledge. Red seal preferred.
- Strong oral and written communication skills
- Experience with banquets up to 100 people
- Understanding of front of house operations and functions
- Must be self-motivated and high energy individual able to work in a fast-paced environment
- Ability to work various shifts (evenings, weekends, statutory holidays) as well as fill in where and when needed
- Ability to work in an environment that encourages and fosters teamwork, participation, creativity, openness, honesty and mutual respect
- Food Safe V Level One and Two, WHMIS knowledge and observance, Occupational First Aid

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### **Daytime & Evening Line Cook(s)**

#### REQUIRED SKILLS AND EXPERIENCE

- Cook Trade certification and food safe Certificate are required.
  - Prepare and cook full course meals, prepare and cook individual dishes and foods
  - Work with minimal supervision
  - Prepare dishes for customers with food allergies or intolerances,
  - Inspect kitchens and food service areas, clean kitchen and work areas.
  - Work with specialized cooking equipment (deep fryer, etc.),
  - Bakery goods and desserts, Stocks, soups and sauces, Eggs and dairy, Cold kitchen (salads, appetizers, sandwiches), Cereals, grains and pulses, Vegetables, fruits, nuts and mushrooms, Hors d'oeuvres, Meat, Poultry, Pasta, Game, Fish, Seafood.
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Interested in any of these opportunities? Please contact us in person or via EMAIL at [jobs@parkplacelodge.com](mailto:jobs@parkplacelodge.com). We thank all applicants for their interest in joining the Park Place Lodge team; however, only those candidates selected for an interview will be contacted. No phone calls please.