

## **THE BISTRO at WILD GOOSE WINERY**

### **Head Chef**

**Full-time (Seasonal)**

**April - October**

The Bistro is seeking an experienced, creative, and passionate head chef to join our culinary team.

Wild Goose Winery, located in the South Okanagan of B.C. is a producer of premium, world-class wines. Wild Goose was established in 1984 and is a wine country destination offering warm hospitality and a spectacular, yet quaint, setting.

The Bistro offers cuisine designed to showcase the flavors and quality of Wild Goose wines, and features a beautiful patio overlooking Okanagan Falls vistas and vineyards.

The Head Chef at the Bistro is a key member of the Wild Goose team and plays an integral role within this business. You will be responsible for developing and executing menus which showcase local, fresh ingredients and the world class wines of Wild Goose. The sourcing and promotion of local and seasonal food is a top priority.

You will join a small, hardworking and family oriented team. Live and work a balanced lifestyle in the South Okanagan with all it has to offer. Live steps away from the Bistro eliminating any commuting and take advantage of living among the vines!

The Head Chef is to be directly responsible for all kitchen functions including food purchasing, preparation and maintenance of quality standards; sanitation and cleanliness; training of employees in methods of cooking, preparation, plate presentation, portion and cost control. You will manage the daily operations of the kitchen and oversee a small team kitchen staff to ensure that the highest quality of cuisine is served to our guests.

The contract is 6 months. Burrowing Owl Vineyards Ltd (BOV), the parent company, often has winter work once the season slows down, however, this is addressed on a case by case basis.

### **DUTIES AND RESPONSIBILITIES:**

- Work with the BOV Culinary Director to design, create and price menus
- Manage kitchen shift operations and ensures compliance with all Food & Beverage policies, standards and procedures
- Adhering to developed recipes and specifications in order to maintain consistency and ensure all standards are met
- Oversee the food quality
- Oversee the food preparation and cooking process
- Ordering of food products and supplies
- Monitor inventory levels
- Ensure kitchen is clean and organized by following and enforcing opening and closing procedures

- Supervise kitchen employees and organize food orders while cooking on line
- Build a strong kitchen team
- Scheduling of staff
- Handling staff issues, such as sick leave and attendance, and taking disciplinary action when necessary
- Help with training of new employees
- Ensuring that guests receive excellent service and enjoy their culinary experience

**KEY REQUIREMENTS:**

- Degree in culinary arts preferred
- First Aid Level 1
- 2+ years of experience in a back-of-house management position
- Significant experience as a chef, in addition to experience as a sous chef or line cook
- Strong attention to detail
- Ability to take direction and feedback
- Ability to oversee and manage kitchen operations
- Ability to remain productive when pulled in many different directions
- Valid Food Safe or equivalent certificate
- Reliable transportation is essential

**We Offer:**

Salary: \$26 - \$29 based on experience, certifications, and scope of responsibilities

Staff Housing: Shared staff accommodation is available steps away from the Bistro

Additional pay: Percentage of BOH tip payout

Benefits: Staff discount and wine allocation