

Vancouver Curling Club Job Description

Job Title: **Kitchen & Catering Manager, Marpole Curling Facility**

Estimated Start Date: September 2024

Summary:

The Kitchen & Catering Manager will be actively involved in the day to day operations of the Marpole Curling Facility Diner. The first priority of this role will be to develop a menu and provide high quality food and service to the members and guests of the curling club. This role is also responsible for providing catering service to curling club leagues and members including those at our partner location, Vancouver Curling Club.

We are a curling facility and are seasonal so we are looking for someone to fill the role who can start late August/early September 2024 and be available to work until early April 2025. We lay off our staff for the summer and ideally hope they will return and continue on with us again for the next curling season.

General Responsibilities:

- Work with the Food & Beverage Manager to design and develop food menus with consideration of seasonal changes and weekly specials.
- Ensure food meets quality control standards.
- Train and supervise kitchen staff in the preparation of food, sanitation and safety procedures.
- Manage inventory for food and non-alcoholic beverage items to ensure the kitchen and bar are adequately stocked.
- Organize all in-hour and off-site catering related duties including ordering and preparation of product, staff management and working with the Food & Beverage Manager to ensure all special requests are met.
- Seek ways to improve kitchen processes and ensure prompt service. ● Set high standards for kitchen cleanliness and ensure cleaning is done regularly. ● Tracking kitchen waste and looking for improvements for financial return.

Competencies:

- A strong understanding of culinary procedures, trends and standards.
- Excellent organizational skills including time management.
- Interpersonal and collaborative skills for working in a team setting.

- Ability to work under pressure.
- Critical thinking and problem-solving skills to overcome issues in the kitchen.
- Strong leadership skills.
- Physically able to be on your feet for long periods of time.
- Flexibility to work some evenings, weekends and holidays.
- A basic financial understanding of managing waste, inventory and upkeep of kitchen supplies

Qualifications:

- Minimum two (2) years experience in a kitchen leadership role.
- Passion for cooking and serving beverages to steady clientele in a fast-paced environment.
- Current Serving It Right and FOODSAFE certification.
- Certification from a culinary school is an asset.

Compensation:

- Hourly Pay at \$24-27/hr based on skills and experience.
- Tip sharing when in a Front or Back of House Service Role.
- Extended Health Benefits
- Seasonal 40 weeks/year (Approx. Sept - April)

To Apply please email Resume and Cover Letter to:

patrick.prade@vancurl.com

Posting Closes July 31st 2024