

## Head Chef

Rocky View Brewing Company is seeking a passionate Head Chef to oversee the culinary program and kitchen operations at our Taproom located in beautiful Cochrane, Alberta. We are a community driven craft brewery and restaurant, with a locally emphasized culinary vision. Experience the gateway to the Rockies by working at one of Cochrane's newest and hottest establishments!

We are looking for an individual who thrives under pressure in a fast paced, but fun kitchen. The ability to plan, organize, communicate, and lead a team through high volumes of business is essential to success in this position.

### General Responsibilities:

- Initiate and develop a new food menu, showing off your skills and creativity, while adhering to the standards and guidelines of the business
- Optimize revenue generation from the kitchen by effectively managing labour and food costs
- Align with our community focus as a grassroots, family run business
- Produce unique gastropub style plates
- Ensure that the kitchen operates in a timely way that meets our quality standards
- Display flexibility and adaptability in the best interest of the guests, the business, and the Team
- Resourcefully solve any issues that arise and seize control of any problematic situation
- Showcase your leadership skills; you are a natural at getting the very best from your team through coaching and development
- Manage and train kitchen staff, establish a working schedule and assess staff's performance
- Manage inventory and order food supplies
- Maintain a positive and professional approach with co-workers and guests
- Work collaboratively with the Ownership and Management Teams to implement new initiatives, menu items, and kitchen specials, in a timely and communicative manner
- Work collaboratively with the Ownership and Management Teams to organize and execute the kitchen component of special events and activities that may take place in the Taproom
- Demonstrate an ability to multi-task under pressure and during times of rapid orders in the kitchen
- Ensure kitchen cleanliness and food safety, in compliance with Alberta Health Services guidelines and regulations
- Participate in special events and activities for the business when appropriate (i.e. – giving a presentation on the food for tour groups)

### Qualifications

- 5+ years of experience as a chef
- Understanding of various cooking methods, ingredients, equipment and procedures
- Excellent record of kitchen and staff management
- Familiar with industry best practices
- Safe Food Handling Certification
- Working knowledge of POS (Touch Bistro) and Microsoft Office
- Formal training in Culinary science with a related certificate would be a plus

**Benefits**

- Free branded apparel
- Discounts on beer, food and merchandise

**Schedule**

- Day and evening shifts, including weekends and holidays

**Job Type**

- Full-time

**Salary Range:**

- \$42,000 - \$55,000 annually
- Portion of Tips

Thank you for your interest in this opportunity. Only those candidates selected for an interview will be contacted.

**We are committed to a diverse and inclusive workplace and our hiring decisions take this into account.**