

Play Estate Winery: Executive Chef

Play Estate Winery is focused on producing exceptional small-lot wines and delivering outstanding guest experiences. We farm 14 acres and operate a boutique winery & restaurant. Our restaurant is under the guidance of a new Managing Director who has experience in fine dining and hospitality.

The Executive Chef is a key part of our small but dedicated team. You are responsible for the kitchen and culinary management of our on-site restaurant and maintaining food and labour costs to maximize efficiencies. You excel at creating a welcoming environment for guests and staff, are eager to lead a team toward success, and enjoy collaborating with an active management team. Where some see challenges, you find opportunities.

Reports to: Managing Director

Directly Supervises: Back of House (all kitchen staff)

Key Duties & Responsibilities

- Under the guidance of the Managing Director: lead, develop, and deliver strategic plans
- Attract and retain staff: as cooks, food preparation workers, dishwashers, etc
- Maintain a cooperative relationship with team members, optimizing staff productivity, and serving as replacement in team members' absence
- Train staff on new recipes, cooking techniques, and equipment
- Manage and coordinate delivery of food supplies, food costs, and all inventory
- Ensure promptness, freshness, and quality of dishes
- Coordinate kitchen tasks including equipment maintenance, cleaning, repairs, etc
- Implement and uphold hygiene policies, including examining equipment for cleanliness, in accordance with provincial and federal health standards including Covid-19 protocols
- Design new recipes and menu items, plan menus, and select plate presentation
- Review staffing levels to meet service, operational, and financial objectives
- Perform administrative tasks, taking stock of food and equipment supplies
- Foster long-term relationships to increase customer loyalty and build community
- Develop a culture of exceptional hospitality through coaching and mentoring staff

Qualifications

- 5+ years chef experience in a management role, with a focus on Italian fine dining
- Culinary post-secondary education is required
- FoodSafe is required
- Wine knowledge is required, WSET certification is an asset
- First Aid certification is a strong asset
- Ability to lift 35lbs
- TouchBistro or other POS experience required
- Knowledge of MS Office required
- Strong organizational, time management, and communication skills
- Supervisory or management experience in hospitality is required

As executive chef your schedule will include weekends, evenings, and holidays. We offer a competitive wage with bonus, product allocation, staff discount, and a fun workplace culture. This is a full-time contract position to November 2021 with possibility of extension.

Please submit all resumes by email to Jeannette LeBlanc at jleblanc@playwinery.com. Deadline to apply is March 31, 2021. No phone calls, please.