



**INTERNAL JOB OPPORTUNITY: Executive Chef
Holiday Inn Hotel and John Stanfield Inn
Truro, Nova Scotia**

Department: Food & Beverage

Reporting to: General Manager

This is an excellent opportunity for an industry professional who is interested in building the reputation of our newly renovated hotel, which offers a 120 seat restaurant, as well 12,000 sq feet of meeting space holding up to 650 people.

BASIC RESPONSIBILITIES:

- Responsible for the development and planning of restaurant/pub menus, banquet menus and room service menus.
- Control the quality and consistency from the kitchen to ensure guest satisfaction
- Control food costs and inventory to meet budgeted guidelines
- Keep accurate weekly food cost reports, daily waste sheets, daily product usage checklists and weekly variances records
- Maintain the kitchen in a clean, safe manner
- Maintain the image of the operation and ensure standards are maintained
- Schedule kitchen staff according to budget guidelines
- Proven ability to select, train and supervise kitchen staff
- Build a team and maintain the competence of the kitchen staff through motivation and coaching
- Adhere to relevant legislation

SKILLS, ABILITIES AND QUALIFICATIONS:

- Chefs designation with journeyman papers
- 3-5 years of experience in a management position
- Excellent communication skills
- Excellent attention to detail
- Ability to plan, prioritize and complete multiple projects in a timely manner
- Excellent interpersonal skills with the ability to work with all employees within and across departments

If you are interested in the above position, please submit your resume to:

Steven Donnelly

Executive Chef / Director of Food & Beverage

437 Prince Street Truro, NS B2N 1E6

Fax: (902) 893-9455 Email: sdonnelly@hitrurohotel.com

Deadline for Applications: Wednesday, July 30, 2008