

This 276 room luxury hotel is located in the heart of Ottawa's high tech community and is guaranteed to offer unique experiences for guests and employees alike. Are you ready to break the bonds of typical chain-affiliated hotel regimes and drive innovation in your area of expertise?

Requirements

- Excellent communication and organizational skills, able to multitask and act under pressure
- Culinary and food preparation knowledge
- Minimum of 2 years' experience in a 2nd Commis role
- Ability to take initiative
- Must be available for shifts work
- Diploma or Degree from a recognized culinary program/post-secondary institution

Job Profile

- Support, develop and assist in operational tasks alongside the Sous Chef.
- Facilitate all departmental duties in lieu of the Sous Chef.
- Develop new ideas while maintaining a common vision with the Brookstreet culinary team.
- Ensure a time management approach is implemented while ensuring team members complete tasks as assigned.
- Implement and lead a multi task environment
- Maintain a clean and efficient environment.
- Full knowledge and understanding of all recipes and the derivative application in the pastry shop.
- Inventory and product levels to be managed effectively.
- Successful training techniques to be displayed while orientating team members on recipe methods.
- Manage food cost and ability to work with varying products on a daily basis

Email your resume to resume@brookstreet.com or visit us at our Open Casting Call every Friday between 1:00 - 4:00p.m. at Brookstreet Hotel, 525 Legget Drive, Ottawa K2K 2W2.

