

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 within the culinary field
- Ability to take initiative
- Must be available for shifts work

Job Profile

- Maintaining food station within the line
- Manage the daily team production requirements using a 'To Do List' program.
- Support and assist in operational tasks.
- Develop new ideas while maintaining a common vision with the Brookstreet culinary team.
- Ensure a time management approach is implemented while ensuring complete tasks as assigned.
- Implement a multi task environment
- Maintain a clean and efficient environment.
- Inventory and product levels to be managed effectively.
- Manage food cost and ability to work with varying products on a daily basis

Email your resume to <u>resume@brookstreet.com</u> 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.