



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/18

Pastry Chef

| | | |
|-----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| Job ID | AC-C4-DD-63-3E-37 | |
| Web Address | https://careers.indigenous.link/viewjob?jobname=AC-C4-DD-63-3E-37 | |
| Company | The Wickaninnish Inn | |
| Location | Tofino, British Columbia | |
| Date Posted | From: 2024-04-22 | To: 2024-10-19 |
| Job | Type: Full-time | Category: Hospitality |
| Job Start Date | As soon as possible | |
| Job Salary | \$75,000.00 per year | |
| Languages | English | |

Description

Join our Culinary team as our Pastry Chef, where you have the opportunity to learn and grow in a Relais & Chateaux property also recognized as a Forbes, AAA 4-Diamond Resort and T&L World's Best Hotel.

We are dedicated to fostering a culture of belonging where every individual is appreciated and valued for who they are. We are passionate about providing a supportive environment for our team, delivering excellence to our guests while achieving the highest sustainability practices, and creating a lasting legacy for our families and communities.

The Pastry Chef will be responsible for managing the day-to-day operations of the Pastry Department as well as supporting the savoury kitchen. Our Culinary philosophy is ingredient driven and utilizes a bounty of seasonal products. Our in-house Pastry Department is proud to produce and prepare such items as daily artisan breads, patisserie, viennoiserie, handmade chocolate, plated desserts, cheese plates, and other seasonal creations while maintaining the highest level of culinary excellence.

Benefits: Gratuities, Dental Benefits, Group Insurance Benefits, Life Insurance Benefits, RRSP Benefits, Vision Care Benefits, Other Benefits (Hotel/Restaurant discounts, recreation discounts, free parking).

As a Pastry Chef you will:

Ensure efficient and personalized guest service meeting and exceeding Relais & Chateaux and AAA 4 & 5 Diamond Standards.

Be true to Our Promise, meet and exceed the service philosophies and standards of the Inn.

Participate in and oversee menu planning, production, and presentation of items for The Pointe Restaurant, On The Rocks Bar, Driftwood Cafe, Special Events, and in-room amenities

Ensure food meets quality standards.

Consult with guests regarding Special Events or other special menu requests.

Support savoury kitchen with mise en place that involves baking and pastry techniques.

Supervising team members including scheduling, training, mentoring, and performance evaluation.

Participate in Human Resources functions within the Pastry Department including recruitment.

Be the liaison between The Pointe Restaurant Leadership Team and Pastry Team.

Ordering and inventory related to the Pastry Department.

Our ideal candidate will embody the West Coast culture, while still being committed to the art of hospitality and pursuit of excellence. They will:

Be knowledgeable about, and capable to meet and exceed Relais & Chateaux and AAA 4 Diamond, Forbes standards.

Be passionate about their craft, love food, love fresh ingredients

Team player and proven leadership abilities

Possess a calm demeanour but have a sense of urgency as required

Detail orientated, you DO sweat the small stuff

Must thrive in a multi-tasking, fast paced working environment

Good communication skills, both verbal and written

Superb time management and organizational skills

Ability to work AM shifts

Must be creative and innovative yet able to adjust style to suite guest's specific needs and requests

Must be familiar with current Culinary and F&B trends, innovations and techniques including but not limited to keeping your education and knowledge base relevant.

Well-rounded skill set with proficiency in the production and decoration of cakes, pastries, desserts, and breads.

Completion of secondary school required

Minimum 3 years in similar position/level in a fine dining establishment or similar experience

Cook's trade certification, or equivalent credentials, training and experience, are required

Valid Food Safe Certification

A mutual understanding of your employment duration will be determined during your interview

Salary/Wage: \$75,000 annually.

Experience

3 years to less than 5 years

Credentials

Safe Food Handling certificate

Cook Red Seal Certificate

Food Safety Certificate

Education Requirements

Other trades certificate or diploma

Essential Skills

Consult with clients regarding weddings,

banquets and specialty functions

Plan menus and ensure food meets quality standards

Estimate food requirements and may

estimate food and labour costs

Arrange for equipment purchases and repairs

Recruit and hire staff

Work Environment

Fast-paced environment

Work under pressure

Tight deadlines

Handling heavy loads

Physically demanding

Attention to detail

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

How to Apply

By email

jobs@wickinn.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/18

Pastry Chef

| | | |
|-----------------------|-----------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| Job ID | 501B850423EAF | |
| Web Address | http://NewCanadianWorker.ca/viewjob?jobname=501B850423EAF | |
| Company | The Wickaninnish Inn | |
| Location | Tofino, British Columbia | |
| Date Posted | From: 2024-04-22 | To: 2024-10-19 |
| Job | Type: Full-time | Category: Hospitality |
| Job Start Date | As soon as possible | |
| Job Salary | \$75,000.00 per year | |
| Languages | English | |

Description

Join our Culinary team as our Pastry Chef, where you have the opportunity to learn and grow in a Relais & Chateaux property also recognized as a Forbes, AAA 4-Diamond Resort and T&L World's Best Hotel.

We are dedicated to fostering a culture of belonging where every individual is appreciated and valued for who they are. We are passionate about providing a supportive environment for our team, delivering excellence to our guests while achieving the highest sustainability practices, and creating a lasting legacy for our families and communities.

The Pastry Chef will be responsible for managing the day-to-day operations of the Pastry Department as well as supporting the savoury kitchen. Our Culinary philosophy is ingredient driven and utilizes a bounty of seasonal products. Our in-house Pastry Department is proud to produce and prepare such items as daily artisan breads, patisserie, viennoiserie, handmade chocolate, plated desserts, cheese plates, and other seasonal creations while maintaining the highest level of culinary excellence.

Benefits: Gratuities, Dental Benefits, Group Insurance Benefits, Life Insurance Benefits, RRSP Benefits, Vision Care Benefits, Other Benefits (Hotel/Restaurant discounts, recreation discounts, free parking).

As a Pastry Chef you will:

Ensure efficient and personalized guest service meeting and exceeding Relais & Chateaux and AAA 4 & 5 Diamond Standards.

Be true to Our Promise, meet and exceed the service philosophies and standards of the Inn.

Participate in and oversee menu planning, production, and presentation of items for The Pointe Restaurant, On The Rocks Bar, Driftwood Cafe, Special Events, and in-room amenities

Ensure food meets quality standards.

Consult with guests regarding Special Events or other special menu requests.

Support savoury kitchen with mise en place that involves baking and pastry techniques.

Supervising team members including scheduling, training, mentoring, and performance evaluation.

Participate in Human Resources functions within the Pastry Department including recruitment.

Be the liaison between The Pointe Restaurant Leadership Team and Pastry Team.

Ordering and inventory related to the Pastry Department.

Our ideal candidate will embody the West Coast culture, while still being committed to the art of hospitality and pursuit of excellence. They will:

Be knowledgeable about, and capable to meet and exceed Relais & Chateaux and AAA 4 Diamond, Forbes standards.

Be passionate about their craft, love food, love fresh ingredients

Team player and proven leadership abilities

Possess a calm demeanour but have a sense of urgency as required

Detail orientated, you DO sweat the small stuff

Must thrive in a multi-tasking, fast paced working environment

Good communication skills, both verbal and written

Superb time management and organizational skills

Ability to work AM shifts

Must be creative and innovative yet able to adjust style to suite guest's specific needs and requests

Must be familiar with current Culinary and F&B trends, innovations and techniques including but not limited to keeping your education and knowledge base relevant.

Well-rounded skill set with proficiency in the production and decoration of cakes, pastries, desserts, and breads.

Completion of secondary school required

Minimum 3 years in similar position/level in a fine dining establishment or similar experience

Cook's trade certification, or equivalent credentials, training and experience, are required

Valid Food Safe Certification

A mutual understanding of your employment duration will be determined during your interview

Salary/Wage: \$75,000 annually.

Experience

3 years to less than 5 years

Credentials

Safe Food Handling certificate

Cook Red Seal Certificate

Food Safety Certificate

Education Requirements

Other trades certificate or diploma

Essential Skills

Consult with clients regarding weddings,

banquets and specialty functions

Plan menus and ensure food meets quality standards

Estimate food requirements and may

estimate food and labour costs

Arrange for equipment purchases and repairs

Recruit and hire staff

Work Environment

Fast-paced environment

Work under pressure

Tight deadlines

Handling heavy loads

Physically demanding

Attention to detail

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

How to Apply

By email

jobs@wickinn.com

Job Board Posting

NoExperienceNeeded.ca
your place for a first step or a fresh start

Date Printed: 2024/05/18

Pastry Chef

| | | |
|-----------------------|-------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| Job ID | 051F204B80321 | |
| Web Address | http://NoExperienceNeeded.ca/viewjob?jobname=051F204B80321 | |
| Company | The Wickaninnish Inn | |
| Location | Tofino, British Columbia | |
| Date Posted | From: 2024-04-22 | To: 2024-10-19 |
| Job | Type: Full-time | Category: Hospitality |
| Job Start Date | As soon as possible | |
| Job Salary | \$75,000.00 per year | |
| Languages | English | |

Description

Join our Culinary team as our Pastry Chef, where you have the opportunity to learn and grow in a Relais & Chateaux property also recognized as a Forbes, AAA 4-Diamond Resort and T&L World's Best Hotel.

We are dedicated to fostering a culture of belonging where every individual is appreciated and valued for who they are. We are passionate about providing a supportive environment for our team, delivering excellence to our guests while achieving the highest sustainability practices, and creating a lasting legacy for our families and communities.

The Pastry Chef will be responsible for managing the day-to-day operations of the Pastry Department as well as supporting the savoury kitchen. Our Culinary philosophy is ingredient driven and utilizes a bounty of seasonal products. Our in-house Pastry Department is proud to produce and prepare such items as daily artisan breads, patisserie, viennoiserie, handmade chocolate, plated desserts, cheese plates, and other seasonal creations while maintaining the highest level of culinary excellence.

Benefits: Gratuities, Dental Benefits, Group Insurance Benefits, Life Insurance Benefits, RRSP Benefits, Vision Care Benefits, Other Benefits (Hotel/Restaurant discounts, recreation discounts, free parking).

As a Pastry Chef you will:

Ensure efficient and personalized guest service meeting and exceeding Relais & Chateaux and AAA 4 & 5 Diamond Standards.

Be true to Our Promise, meet and exceed the service philosophies and standards of the Inn.

Participate in and oversee menu planning, production, and presentation of items for The Pointe Restaurant, On The Rocks Bar, Driftwood Cafe, Special Events, and in-room amenities

Ensure food meets quality standards.

Consult with guests regarding Special Events or other special menu requests.

Support savoury kitchen with mise en place that involves baking and pastry techniques.

Supervising team members including scheduling, training, mentoring, and performance evaluation.

Participate in Human Resources functions within the Pastry Department including recruitment.

Be the liaison between The Pointe Restaurant Leadership Team and Pastry Team.

Ordering and inventory related to the Pastry Department.

Our ideal candidate will embody the West Coast culture, while still being committed to the art of hospitality and pursuit of excellence. They will:

Be knowledgeable about, and capable to meet and exceed Relais & Chateaux and AAA 4 Diamond, Forbes standards.

Be passionate about their craft, love food, love fresh ingredients

Team player and proven leadership abilities

Possess a calm demeanour but have a sense of urgency as required

Detail orientated, you DO sweat the small stuff

Must thrive in a multi-tasking, fast paced working environment

Good communication skills, both verbal and written

Superb time management and organizational skills

Ability to work AM shifts

Must be creative and innovative yet able to adjust style to suite guest's specific needs and requests

Must be familiar with current Culinary and F&B trends, innovations and techniques including but not limited to keeping your education and knowledge base relevant.

Well-rounded skill set with proficiency in the production and decoration of cakes, pastries, desserts, and breads.

Completion of secondary school required

Minimum 3 years in similar position/level in a fine dining establishment or similar experience

Cook's trade certification, or equivalent credentials, training and experience, are required

Valid Food Safe Certification

A mutual understanding of your employment duration will be determined during your interview

Salary/Wage: \$75,000 annually.

Experience

3 years to less than 5 years

Credentials

Safe Food Handling certificate

Cook Red Seal Certificate

Food Safety Certificate

Education Requirements

Other trades certificate or diploma

Essential Skills

Consult with clients regarding weddings,

banquets and specialty functions

Plan menus and ensure food meets quality standards

Estimate food requirements and may

estimate food and labour costs

Arrange for equipment purchases and repairs

Recruit and hire staff

Work Environment

Fast-paced environment

Work under pressure

Tight deadlines

Handling heavy loads

Physically demanding

Attention to detail

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

How to Apply

By email

jobs@wickinn.com