

Restaurant Chef – Drift Café & Bistro – 546 Gibsons Way, Gibsons, BC

<http://www.drift-gibsons.ca>

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SUMMARY

We are on the hunt for a motivated & passionate chef to run our restaurant kitchen on the beautiful Sunshine Coast.

Our restaurant has consistently been rated in the top 3 on the Sunshine Coast since opening, and we want to add a new chef who may help us maintain and improve on the all ready great service and food we achieve. Our approach to food is locally driven. We purchase 95% produce from the Sunshine Coast in the summer, and have farmers specifically growing for us.

We are a Cook owned/operated/driven business.

This position requires the chef to move to the Sunshine Coast. Gibsons is a 40 minute ferry ride from West Vancouver (Horseshoe Bay), as has been rated the best town in the world to live in.

(<https://www.cbc.ca/news/canada/british-columbia/world-s-best-town-gibsons-b-c-1.817489>)

Responsibilities and Duties

Our restaurant Chef is in charge of our two services. We run a brunch & lunch service in the daytime, and a dinner service in the evenings.

The key responsibilities of the restaurant chef are:

- Menu writing and costing
- Food Cost Management
- Food Quality
- Bill times
- Kitchen Cleanliness & Organization
- Staff management

Our Restaurant is seasonally driven. Our hours change seasonally. We do 70% of our business between June & October each year. Our kitchen team runs at 2-3 staff in the low season and 8-10 staff in the busy season.

Qualifications and Skills

- Ability to write menus that include vegan, vegetarian, gluten free & specialty processes, with a focus on ingredient driven menus
- Ability to work well in a restaurant kitchen environment
- Confident leadership skills
- Ability to work well under pressure.

- Great communication skills.
- Strong organizational skills

Compensation

- Base Salary is \$150-200/day depending on candidate, with salary review twice yearly
- Kitchen receives 25% restaurant tips, to be dispersed by the restaurant chef
- Bonus Based on food cost – for every 1% below target, chef will retain 50% of dollar amount below target as a bonus.
- Benefits available once probation period has been passed.