

## 1st Cook

### Food & Beverage

At OPAL by Element, we are redefining retirement and aging. Our vision is to develop and manage vibrant, inclusive retirement communities for people of all ages to live in. Based on Element's revolutionary intergenerational concept, we won an international award out of 950 retirement-focused projects assessed worldwide!

Our Values and Philosophy guide our business and are represented by the word IMPACT: Integrity in our actions, Mentorship of our people, Passion for our industry, Accountability to our customers, Creativity in our approach, and Teamwork that focuses on collaboration.

### YOUR ROLE

As the first cook you'll work with a degree of independence and will be responsible for planning and directing food preparation and cooking activities that adhere to Opal's high-quality restaurant service standards.

Reporting directly to the Sous Chef, other responsibilities for this role may include overseeing kitchen operations, managing inventory, mentoring kitchen helpers and preparing individual dishes and/or complete meals.

### YOUR ACCOUNTABILITIES

- Prepare and cook meals and/or individual dishes consistent with Opal's menu plan
- Scheduling, mentoring and providing development opportunities for kitchen staff
- Plan weekly menus, determine portion size, estimate food requirements and costs, and monitor and order supplies as required
- Test food items for food palatability and temperature and adjusting if necessary
- Ensure the kitchen is being cleaned to element standards on an ongoing basis
- Ensure food safety checks are being performed in accordance with the Element Food Safety Plan and regulatory requirements
- Regularly inspect equipment, machinery and cooking areas to ensure health and safety requirements are consistently being met
- In the absence of the Sous Chef, taking on the responsibility for the operations and production of the department
- Assist in training and coaching of new employees
- Performing other related duties as requested by Sous Chef

## YOUR CAPABILITIES

### *Education:*

- Graduation from a recognized 12-month culinary program
- Food Safe Level 1 Certificate
- Workplace Hazardous Materials Information System (WHMIS) training
- Red Seal certification is an asset

### *Experience:*

- Minimum of 3 years experience in kitchen operations preferably in a fast-paced environment
- Experience and knowledge with Cantonese cuisine will be an asset
- Experience within high volume, quality and service delivery establishments
- Able to work flexible hours including weekdays, nights and weekends

### *Skills:*

- Excellent written and oral communication skills in English
- Leadership skills - able to motivate, retain and develop staff
- Ability to work well under pressure in a fast-paced environment

### *Behaviors:*

- Think like an owner. While profit is important, it will not be at the expense of the resident or employee experience. Do what is right for people and the profit will follow.
- Build and maintain trusted relationships. Proactively seek and value input from others, set clear accountabilities for team members and be transparent in your communication and decision making.
- Willingly help out team members even if it isn't your job. Share ideas and feedback that will help the team perform at its best.
- Recognize the efforts of others on the team. Deliver and accept feedback constructively.
- Build trusted resident relationships. You listen for understanding, maintain confidentiality and deliver on your commitments.
- Champion the Opal culture. You know that the resident experience and employee experience drives sustainable business performance and you actively live by the IMPACT values every day.

*Visa Requirements:* Applicants must be legally able to work in Canada.

## YOUR WORK ENVIRONMENT

*Physical Effort:*

- Constant standing and walking throughout shift
- Frequent lifting and carrying up to 25 lbs
- Frequent kneeling, pushing, pulling, lifting
- Occasional ascending or descending ladders, stairs and ramps

*Work Hours:*

- Able to work flexible hours including weekdays, nights and weekends

*Physical Environment:*

- Kitchen, restaurant, bar/lounge, off-site catering

## YOUR REPORTING RELATIONSHIPS

Job Title of Immediate Manager: Sous Chef

Job Title of Next Level Manager: Executive Chef

Expected starting date: October 20<sup>th</sup>, 2021.

How to apply: Please send your cover letter and resume to Ms. Teresa Sun, Human Resources and Administration Manager at [teresasun@elementliving.com](mailto:teresasun@elementliving.com)

Thank you for your interest in a career with OPAL by element! Only those selected for an interview will be contacted.