



An Affiliate of the Métis Nation of Alberta

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metiscrossing.org

## **Head Chef**

**Location:** Métis Crossing, Smoky Lake, AB

**Closing Date:** October 11, 2021. Closing date will be extended as needed to find the perfect candidate.

**Position Status:** Full time, Permanent

## **The Opportunity**

Métis Crossing is the first major Métis cultural destination in Alberta. In 2019, the new 11,000 square foot Cultural Gathering Centre was completed – a unique combination of historic and contemporary craftsmanship. With this new facility, we have become a year-round destination offering experiences that share and celebrate Alberta's Métis. We engage the head, the heart, the hands, and the hunger of our visitors through exceptional facilities, food, and people.

Métis Crossing seeks a culinary leader for the position of "Head Chef". The successful applicant will be a key member of our experience team and responsible for overseeing and delivering the culinary program. With a focus on Indigenous cuisine, the Head Chef will contribute to the goals of sharing the Métis story through food. This culinary leader will have the ability to actualize concepts such as "*forest and farm to table*".

## **Key Responsibilities**

- Menu planning and costing, including developing and implementing creative menu items.
- Ensure the consistency in preparation of all food items.
- Monitor and control expenditures related to food and operational costs.
- Maintain back house inventory control levels.
- Develop and implement kitchen standards, policies, and procedures.
- Maintain visible presence to the team and guests and model exceptional customer relations.
- Resolve kitchen issues and provide guidance and direction to the kitchen team.
- Plan and conduct pre-shift team meetings.
- Schedule culinary team to meet the needs of Métis Crossing.
- Conduct training, coaching, and performance evaluations of the kitchen team.
- Maintain contact with suppliers and vendors.
- Participate in development of annual budgets.
- Maintain communication with all Métis Crossing team members.
- Build connections with external organizations.
- Ensure all federally and provincially mandated laws and policies are strictly adhered to.

- Use and wear equipment, devices, and clothing required by Métis Crossing and in compliance with OHS.
- Report any issues or defective equipment.
- Adhere to WHMIS at all times.

### **Skills & Competencies**

- Ability to lead a culinary team with vision and integrity.
- Strong skills with visual presentation of food and contemporary serving styles.
- Strong collaboration skills both with the Kitchen team and external organizations.
- Strong oral communication and interpersonal skills.
- Experience working with diverse audiences of varying cultural backgrounds and ages.
- Flexibility to adjust to changes in schedule and assignments.
- Attention to details.
- Strong customer service skills.
- Able to work both independently and with others in a team.
- Experience with Microsoft Office applications.
- Ability to work in a noisy, fast paced, multitasking environment.
- Must be able to lift up to 50 pounds.
- Ability to work in a physical demanding area, including standing for the duration of shifts.
- Knowledge of Alberta history and cultural diversity.
- Knowledge of Alberta Métis.

### **Qualifications**

- Red Seal certificate with 5+ years' experience in a supervisory role in a foodservice operation.
- A Post-Secondary education in a recognized Hospitality or Culinary Management program.
- Practical hands-on knowledge and experience in all facets of food and beverage operations.
- WHMIS, basic First Aid, and Advanced Food Safe Certifications.
- Knowledge and adherence to safe and sanitary food handling procedures.

### **Other Requirements**

- Position will be based in Smoky Lake; this position will require someone to be on the ground frequently in Smoky Lake. The successful applicant will be required to commute to Métis Crossing daily or be willing and able to relocate.
- Ability to work a flexible schedule including days, evenings, weekends, and holidays.
- Must provide Criminal Record Check and Vulnerable Sector Check.

### **What we have to offer you**

- The opportunity to work with a non-profit Indigenous organization and be part of an exciting journey towards self-governance.
- The opportunity to contribute to one of Alberta's most exciting tourism destinations in the making.

- Learnings about Métis history and culture and the opportunity to enjoy a rich Indigenous cultural experience.
- Personal development.
- Competitive compensation and benefits
- Employer pension contribution.
- 3 weeks paid vacation.

Please apply online at <http://albertametis.com/> by October 11, 2021

*Métis Crossing thanks all applicants for their interest. Only applicants selected for an interview will be contacted. No phone calls please.*