



The Grand River Agricultural Society (GRAS) owns and operates Grand River Raceway and The GrandWay Events Centre in Elora, ON.



We are a dynamic hospitality, racing, and gaming destination and a dedicated team of talented individuals is at the heart of our success. The organization is ***certified as a Great Place to work*** and was recognized in the **2020 and 2021 List of Best Workplaces™ for Retail & Hospitality**.

The GrandWay Lounge and Events Centre has an exciting new opportunity seeking a motivated and energetic:

CHEF

The Chef will oversee the Kitchen staff, Banquet and Restaurant Bar/Lounge cooking and operations. The Head Chef will manage the kitchen in compliance with all health and safety regulations by ensuring adherence to sanitary and safe food handling guidelines at all times.

RESPONSIBILITIES

- Oversee operations, recruit, train and develop Kitchen employees.
- Ensure consistent food preparation, portioning and the highest caliber of food presentation.
- Strong and effective communication with kitchen staff and all departments
- Ensure cleanliness and hygiene is maintained in the various kitchen areas.
- Ensure refrigerators and storerooms are organized and maintained in the various kitchen areas and that all food products are stored in accordance with provincial regulations.
- Supervise and participate in the production and plating of all food service areas.
- Order an inventory of food products and equipment to meet operational needs.
- Ensure food is stored in appropriate containers, labeled, and rotated to minimize waste and quality.
- Create, implement, and maintain department objectives and ensure they are met and exceeded.
- Respond in a positive and timely manner to all internal and external guest requests and concerns.
- Actively participate in initiatives for sustainable operations and create a safe work environment.
- Prepare weekly staff schedules and monitor staffing levels in conjunction with determined budgets.
- Seek opportunities to increase food revenue, productivity, decrease kitchen expenses
- Adhere to all Grand River Agricultural Society Guidelines, Policies, Rules and Regulations.

QUALIFICATIONS

- Culinary and/or Food & Beverage College Diploma or equivalent would be an asset.
- Red Seal certification
- Safe Food Handlers Certification and thorough knowledge of sanitation standards.
- Minimum of 5 years' experience as a Chef in a high volume and upscale environment.
- Minimum of 10 years' combined experience in banquets, catering and/or cooking.
- Food and beverage culinary management experience with demonstrated leadership.
- Understanding of purchasing and maintenance of kitchen equipment.



- Understanding of Restaurant, Bar/Lounge and banquet operational procedures.
- Financial management skills - ability to manage operating budgets, forecasting and scheduling.
- Excellent communication, interpersonal skills, decision making and problem-solving skills.
- Computer literate with MS Office applications and POS experience

GRAS offers a competitive salary, benefits, and a Great Place to Work!

You can learn more about GRAS by visiting the website at www.theGrandWay.com. Please submit a covering letter and resume outlining how you meet the qualifications of this position by **July 28, 2021**, to recruitment@grandriverraceway.com

GRAS is committed to providing a barrier-free work environment in concert with the Accessibility for Ontarians with Disabilities Act and the Ontario Human Rights Code. As such, GRAS will make accommodations available to applicants with disabilities upon request during the recruitment process.

We thank all candidates for their interest, however only those being considered for an interview will be contacted.