



EAGLE RANCH™

INVERMERE * B.C.

Stone Creek Resorts Inc. is a world-class Golf Resorts in the most beautiful natural surroundings, Silvertip Resort in Alberta and Eagle Ranch Resort in British Columbia. The defining features of our resorts have their foundation in the values; striving to provide an extraordinary experience to our guests is crucial. Our service commitment, *SERVICE BEYOND*, sets us apart from our competitors.

Eagle Ranch Resort, the foremost luxury destination in Invermere, sets the standard for refinement, boasting breathtaking vistas of the Columbia River and the Purcell Mountains. At the heart of the resort lies Eagle Ranch's Golf Course, a par 72 masterpiece designed to challenge and inspire golf enthusiasts of all skill levels. Beyond the greens, guests can relax in luxurious accommodations at Headwaters Lodge featuring twenty upscale guest rooms and four 4000 square-foot private residences. Compliment your time at Eagle Ranch by dining at Rustica Steakhouse and Traders Lounge.

We are looking for an Executive Chef for our Golf Resort in the Canadian Rockies. The successful candidate is required to work in accordance with our company values: Caring, safety, integrity, excellence, team spirit and financial responsibility.

Responsibilities:

- Design innovative and seasonally inspired menus that showcase local and regional ingredients while meeting the preferences of our diverse clientele.
- Provide visionary leadership to the kitchen staff, ensuring a positive and collaborative work environment. Train, mentor, and inspire culinary team members.
- Oversee day-to-day kitchen operations, including food preparation, cooking, and presentation. Maintain high standards of quality, cleanliness, and efficiency.
- Manage food costs and kitchen expenses within budgetary guidelines. Implement cost-effective measures without compromising the quality of the dining experience.
- Cultivate strong relationships with local suppliers and vendors to ensure the availability of high-quality and fresh ingredients.
- Ensure compliance with all health and safety regulations and food hygiene standards. Implement and monitor sanitation and safety protocols.
- Coordinate and execute special events, private functions, and catering services. Create memorable dining experiences.
- Bring creativity to the kitchen, introducing new techniques and flavors to continually enhance the culinary offerings at Eagle Ranch Resort.

Qualifications:

- Red Seal Certification.
- Minimum of 5 years leadership experience in hospitality industry.

- Proven experience as an Executive Chef in a high-end restaurant or resort setting.
- Strong leadership and management skills with the ability to motivate and guide a diverse culinary team.
- A passion for culinary arts and a demonstrated ability to create unique and appealing dishes.
- Excellent organizational and multitasking abilities to handle the demands of a busy kitchen.
- Familiarity with local and regional ingredients and a commitment to sourcing from local suppliers.

Why Stone Creek Resorts:

- Our people experience working at a world-class golf resort.
- We care about our team's Success.
- Discounted Golf Privileges, Staff Meals, Restaurant Meals, Golf Shop.
- Benefits Plan - Health & Wellness spending account, Group Life Insurance, RRSP Matching Plan (4%).
- We offer a diverse and engaging work environment.

Stone Creek Resorts Inc. is committed to supporting a diverse workforce from various communities within which we operate. We encourage all qualified professionals without regard to race, gender identity, colour, sex, marital / family status, citizenship, religion, sexual orientation, aboriginal status, age, etc.

Stone Creek Resorts utilizes a behavioural profile resource. All candidates interested in this exciting opportunity must complete this questionnaire before resumes are reviewed. There are no right or wrong answers, best approach is to not overthink questions and answer to the best of your ability.

<https://app.traits.com/survey/f525e34f-24be-442f-9e3d-4a09c18b8f96>