



## **Executive Chef - Culinary Director Job Posting**

Are you an imaginative culinary virtuoso with a zest for creating unparalleled dining experiences? The Rise Resort Event Centre beckons you to lead our culinary revolution as the Executive Chef - Culinary Director. Nestled in the heart of the breathtaking Okanagan Valley, amidst a world-class golf course, our 30,000-square-foot haven awaits your visionary touch to redefine excellence in gastronomy.

**Our Mission:** As the Executive Chef - Culinary Director, you'll be the driving force behind the culinary vision at The Rise Resort Event Centre. Your mission is to craft a dining experience that transcends expectations, seamlessly blending our restaurant, catering, lounge, golf simulator bar, and event center into an exquisite symphony of flavors. Through inspired leadership and operational excellence, you will elevate our offerings and set new standards of culinary innovation.

### **Key Responsibilities:**

- Help hire, lead, inspire, and mentor a team of culinary professionals, including chefs, cooks, and kitchen staff, fostering a culture of creativity, excellence, and collaboration.
  - Collaborate closely with the management team to develop and execute strategic initiatives that enhance guest experiences and drive business growth.
  - Oversee the planning, launch, and ongoing operations of our new restaurant culinary team under The Rise Resort Event Centre brand, ensuring seamless execution and exceptional quality.
  - Drive continuous improvement in culinary operations, including menu development, food presentation, quality control, and kitchen efficiency.
  - Foster strong relationships with local suppliers and producers to source the freshest, highest-quality ingredients that reflect our commitment to excellence.
  - Implement rigorous standards for food safety, sanitation, and compliance with regulatory requirements, maintaining the highest levels of cleanliness and hygiene throughout the kitchen and dining areas.
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- Develop and implement training programs to enhance the skills and capabilities of our culinary team, ensuring that they are equipped to deliver exceptional dining experiences with passion and professionalism.
- Monitor and analyze key performance metrics, including food costs, labor costs, and guest satisfaction scores, and take proactive measures to optimize performance and profitability.
- Stay abreast of industry trends, emerging technologies, and culinary innovations, continually seeking opportunities to enhance and differentiate our offerings.

### **Qualifications:**

- Minimum of 5 years of progressive experience in culinary leadership roles, with a proven track record of success in high-volume, upscale dining environments.
- Culinary degree or equivalent certification from a recognized culinary institution preferred.
- Strong culinary skills and a passion for innovation, with a deep understanding of global cuisines, cooking techniques, and flavor profiles.
- Exceptional organizational abilities, with the ability to prioritize tasks, delegate responsibilities, and manage multiple projects simultaneously.
- Excellent communication and interpersonal skills, with the ability to build rapport with colleagues, partners, and guests at all levels.
- Proven leadership abilities, with a demonstrated ability to inspire, motivate, and develop high-performing teams.
- Strong business acumen, with the ability to analyze financial data, develop budgets, and drive revenue and profitability.
- Proficiency in culinary software applications, inventory management systems, and other relevant tools and technologies.
- Commitment to excellence, with a relentless focus on quality, consistency, and guest satisfaction.

### **Compensation:**

We offer a highly competitive compensation and benefits package tailored for the right candidate. Your talent deserves to be rewarded accordingly.

### **Join the Culinary Odyssey:**

If you're ready to make your mark on the culinary landscape and lead a team of passionate professionals in creating extraordinary dining experiences, we invite you to apply for the role of Executive Chef - Culinary Director at The Rise Resort Event Centre.

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To apply, please submit your resume, cover letter, and portfolio of culinary creations to [trenton@rencorinvestments.ca](mailto:trenton@rencorinvestments.ca)

Embark on an Odyssey of Flavor and Innovation. Join us at The Rise Resort. Apply now.

