



100 Cedar Cove Road, RR 2, White Lake, Ontario, Canada K0A 3L0
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Owned and Operated by Murrell-Kirk Holdings Inc.

THE LAKESIDE BAR AND GRILL

Imagine being rewarded with an exciting career, and an opportunity to be part of the Opening of our Newly Restored Restaurant called **The Lakeside Bar and Grill**. Cedar Cove Resort itself has a 35-year history, with the Dining Lounge established in the early 1980's. It quickly became a very popular eatery in all seasons, not only for the Resort guests, but also for many from in and around the Ottawa Valley.

A devastating fire in May 2011 destroyed the Main Lodge and Restaurant. The Restoration of the new facility will be complete in early May 2012.

We offer competitive compensation with incentives and year round accommodations on site overlooking beautiful White Lake.

If creativity, innovation, service and a chance to make a difference in people's lives are important to you, then we are eager to hear from you.

Canadian family-owned and operated, Cedar Cove Resort is the largest Trailer Resort in Eastern Ontario. We are one of the leaders in the industry with regards to Seasonal Trailer Sites, Cottage Rentals, and Camping Sites. We host many functions, weddings, parties, conferences and events year round. We operate with the core values of respect, integrity, compassion and excellence at the heart of our business.

Find out more about Cedar Cove Resort at www.cedarcove.ca

The Lakeside Bar and Grill at Cedar Cove Resort is currently seeking a: Kitchen Manager/ Working Chef.

Qualifications

- Hotel/restaurant kitchen management experience (preferred) and possess either a diploma or certificate in Food Services Management or must be a cook/chef with a minimum of red seal certification.
- Proven experience in food preparation, menu preparation, financial planning and food purchasing.
- Proven supervisory experience in a non unionized setting.
- Must be knowledgeable of nutritional needs with respect to some clients.
- Working knowledge of Microsoft Office applications.
- Must have strong leadership skills and proven ability to supervise and secure the co-operation of the other employees, and be able to work and communicate effectively with clients and employees.

Key Responsibilities

- Prepares and/or supervises the preparation and service of all meals.

- Control of the operational budget for The Lakeside Bar and Grill, Patio, and *The Fireside Grill including adherence to food service contracts.
- Selects, orientates, supervises, delegates tasks, and evaluates the performance of the kitchen staff.
- Ensures compliance with all provincial/municipal regulations and already established Cedar Cove Resort requirements.
- Previous experience with control food cost, menu development, and development of culinary team is preferred.
- Responsible for purchasing, receiving, storing, and controlling all departmental supplies which may include inventory controls.
- Ensures maintenance of operational records (production charts, food temperatures and refrigerator and freezer temperatures) as required.
- Ensures staff is in compliance with facility policies and procedures, including safety and sanitation rules and safe working practices.
- The ability to manage in a diverse environment with focus on client and customer services.
- Ability to work flexible hours and weekends.
- This is a full time salary position, and the correct candidate must be prepared to sign a contract agreement.

**The Fireside Grill is an existing Chip wagon located on Resort Property at Stewart Beach.

Please forward your resume, quoting [Job Title and Salary Expectations](#) to:

Carol Pugh, Owner

carolpugh@cedarcove.ca

For further information on this and other opportunities, please visit our website.

www.cedarcove.ca

We thank all applicants, but only those selected for an interview will be contacted.

Thank you for your interest in Cedar Cove Resort