



## Executive Chef

**Posted by:** Maarut Hospitality Inc., O/A "Squires Gastro Pub"

**Posting date:** 22-May-2024      **Closing date:** 18-Nov-2024

**Education:** Degree or Diploma in Culinary Arts

**Language:** English

**Job location:** Burlington

**Salary:** \$78,000 CAD Per Year

**Years of Experience:** 3 years

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ2630879

Expired

## Job description:

Squires Gastro Pub, formerly known as Squires Public House, was established in 2007 and has served many loyal guests their favourite dishes and drinks, becoming more than just a place to have a nice meal, but rather a gathering spot to celebrate friends and family. At Squires Gastro Pub, we are dedicated to the craft of home cooking away from home, and endeavour to bring you all of the classics that a good gastro pub has to offer, with the added benefit of some unique and special offerings from around the globe.

We are seeking an experienced and innovative Executive Chef to lead our culinary team and drive the success of our menu. As the Executive Chef at Squires Gastro Pub, you will be the creative force behind our fusion cuisine, responsible for developing and executing a diverse menu that blends Indian and British flavours. You will oversee all aspects of kitchen operations, including menu planning, staff management, and financial performance. Your leadership and culinary expertise will help maintain our high standards of quality and consistency while delivering a memorable dining experience for our guests.

Details of the position are as follows:

- **Employer Name:** Maarut Hospitality Inc., O/A “Squires Gastro Pub”
- **Location:** 3537 Fairview Street, Burlington, ON L7N 2R4
- **Job Title:** Executive Chef
- **Job Vacancies:** One (1)
- **Start Date:** As soon as possible
- **Terms of Employment:** Full-Time, Permanent
- **Duties:**
  - Design and innovate a unique menu that reflects the fusion of Indian and British cuisine.
  - Experiment with ingredients and cooking techniques to create exciting new dishes.
  - Regularly update the menu based on seasonal availability and customer feedback.
  - Oversee all kitchen operations, ensuring efficiency, cleanliness, and adherence to health and safety regulations.
  - Develop and implement kitchen policies and procedures to maintain high standards of quality and consistency.
  - Manage food costs and labor expenses, optimizing profitability.
  - Lead, train, and mentor kitchen staff, fostering a positive and collaborative work environment.
  - Conduct performance reviews and provide constructive feedback to team members.
  - Schedule and manage staff shifts to maintain optimal staffing levels.
  - Monitor and maintain food quality and presentation standards.
  - Ensure dishes are prepared according to recipes and served in a timely manner.
  - Conduct regular inspections of food preparation and storage areas.
  - Work closely with front-of-house management to ensure seamless service and guest satisfaction.
  - Collaborate with suppliers and vendors to source high-quality ingredients.
  - Engage with customers to receive feedback and address any concerns.
- **Position Requirements / Skills:**

- Completion of a degree or diploma in culinary arts, hospitality management, or related discipline and several years of formal culinary training is required.
  - Proven experience as an Executive Chef or in a similar leadership role within the culinary industry.
  - Several years of experience in commercial food preparation, including in a supervisory capacity.
  - Strong culinary skills and knowledge of Indian and British cooking techniques and flavors.
  - Exceptional creativity and passion for creating innovative dishes.
  - Strong leadership, communication, and interpersonal skills.
  - Excellent time management and organizational abilities.
  - Financial acumen, including experience managing food costs and labor budgets.
  - Knowledge of local, provincial, and federal health and safety regulations.
  - Ability to work flexible hours, including evenings and weekends.
  - Demonstrated knowledge of culinary techniques and practices.
  - Keeping up to date on culinary trends.
  - Must be dependable and a team player.
- **Language Requirements:** English
  - **Work Setting:** Restaurant/Pub/Bar
  - **Working Conditions:**
    - High-paced, high-pressure environment to meet orders in a timely manner.
    - Physically demanding, as must be standing on feet all day.
    - Exposure to hot ovens and grills.
    - Exposure to cold refrigerators.
    - Routinely lifting heavy objects.
    - Noisy.
  - **Wages:** \$78,000 CAD / yearly or \$34.09 per hour and overtime rate of \$51.14 per hour after 44 hours of work per week.
  - **Work Hours:** 44 hours per week, with frequent overtime. Shift work, including early mornings, and evening shifts. Must be flexible to work weekends and holidays. Must be flexible.
  - **Benefits:** Free parking available and free meals

- **Vacation:** 10 days
- **Contact:** [contact@mysquires.com](mailto:contact@mysquires.com)

At Squires Gastro Pub, we are committed to creating exceptional dining experiences by delivering high-quality cuisine and outstanding service. If you meet the qualifications and are passionate about British and Indian cuisine, we invite you to apply for this exciting opportunity.

**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [contact@mysquires.com](mailto:contact@mysquires.com)**

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