

CAREER OPPORTUNITY

HEAD CHEF

AT MURPHY HOSPITALITY GROUP WE PRIDE OURSELVES ON AN EXCEPTIONALLY HIGH STANDARD OF QUALITY SERVICE AND PRODUCTS. IT TAKES THE BEST PEOPLE TO REACH THIS HIGHER STANDARD OF EXCELLENCE. WE BELIEVE IN EXTENSIVE TRAINING AND PROVIDING OUR PEOPLE WITH AN EXCELLENT BENEFITS PROGRAM, COMPETITIVE WAGES, ADVANCEMENT AND PROFESSIONAL DEVELOPMENT OPPORTUNITIES. **AT MHG IT'S ALL ABOUT THE PEOPLE!**

MHG
— grow with us

 @murphygroup_pei

 /MurphyHospitalityGroup

 @MurphyGroupPEI

At The Barrington Steakhouse our team believes in a philosophy that to provide the Barrington experience, it takes a relentless commitment to great steaks, fresh seafood and maritime hospitality coming together to create the ultimate dining experience. In the walls of our restaurant, are talented, dedicated industry professionals, who are committed to their products, guests, and the experience they deliver. They bring passion to the restaurant each day.

The Barrington is seeking a dedicated Head Chef who has gained considerable experience working in a high volume - fast paced kitchen, an individual who is driven by reaching goals and targets. The Head Chef will be customer focused and take a "hands-on" management approach but will be flexible to change. The Head Chef will oversee all kitchen operations. They will have a strong knowledge of forecasting, food costing, inventory, payroll, scheduling, labour costs and the development and leadership of line level talent.

THE DUTIES

- Demonstrate and communicate the Barrington Steakhouse vision to all team members and lead by example
- Ensuring team members provide a memorable guest experience through coaching and fostering a positive working culture by reinforcing the MHG values daily, exciting team members with their positive nature and leadership
- Demonstrate and promote a kitchen culture that revolves around the enjoyment of cooking, food and working as a team
- Build and maintain relationships with team members both back and front of house
- Present an influential presence in the kitchen which fosters growth, learning and development
- Work with the Sous Chef, Prep Manager and team members to meet all projected goals when it comes to cost, waste and labour control
- Working alongside the Reservation Manager to execute events
- Oversee ordering of inventory and daily prep work
- Work online with team members, maintaining a high level of food quality
- Oversees kitchen operations and cleanliness
- Perform all back of house crew duties as needed including prep and supportive work, butchery, working all line stations and expediting dishes

THE MUST HAVES

- Applicants must have 5+ years' experience cooking in a full-service high-volume restaurant
- Previous experience of 3-4 years in back of house management experience
- A culinary diploma or degree is considered an asset
- Must possess a passion for the culinary experience and the food service industry
- Ability to take direction, work calmly under pressure and delegate tasks and provide direction as needed to team members
- Must work well with others, enjoy teaching team members, and helping grow and develop top line talent
- Must possess a desire for personal and professional development

THE REWARDS

Competitive industry wages • Annual bonus program • Health, medical, dental coverage
Growth and professional development opportunities • Wellness and Fitness programs

FOR MORE INFORMATION VISIT BARRINGTONSTEAKHOUSE.CA & MHGPEI.COM/CAREERS/
APPLY DIRECTLY TO OUR PEOPLE TEAM AT HFXCAREERS@MHGPEI.COM