



BRENTWOOD BAY

Resort & Spa

join our team.

Brentwood Bay Resort & Spa is Victoria's only five star oceanfront resort. Luxury boutique hotel accommodation with thirty-three beautiful OceanSuites, spectacular seaside dining in the Brentwood SeaGrille & Pub, Sushi & Wine Bar and two conference/meeting rooms. Other resort amenities include a tranquil Spa, Marina and Eco-Adventure Centre.

mission statement.

Brentwood Bay Resort & Spa is committed to operating an aesthetically interesting and environmentally responsible oceanfront resort with elegant and discerning service. In a supportive team approach dedicated to personal development, we will honour and respect our guests, our team and ourselves in this world-class destination.

Team members of Brentwood Bay Resort & Spa are appreciated with

- competitive wages
- career advancement
- opportunities for health plan benefits
- on-site training and continued education programs
- discounts from many services including rooms, spa, cuisine and eco-adventures
- and many other incentives

job title: first cook

job summary:

The qualified individual will be responsible for preparing quality and consistent menu items to exacting standards and ensure that cleanliness guidelines are met or exceeded in a high volume kitchen.

job description:

The First Cook will be expected to complete job duties as requested in a prompt and organized fashion, abiding by the standard checklist and quality specifications as provided by the Executive Chef.

- Prepare quality, consistent and well-presented food items to company standard
- Ensure all guidelines and recipes are met and adhered to
- Complete all specified opening set up, closing shut down and side duties
- Prepare and stock for daily operation
- Maintain organization, cleanliness and sanitation of the workspace and equipment
- Assist teammates whenever necessary
- Ensure a sense of urgency with all tasks
- Be aware of and report necessary maintenance to supervisor
- Practice proper food safety procedures and safe work environment standards
- Maintain a good working relationship with all departments
- Complete all other duties as assigned

job requirements

- Five years experience preferred
- Food Safe certificate
- Flexible schedule
- Command of the English language, both written and oral
- Work well independently and in a team environment with minimum supervision
- Outstanding organizational, time management, and interpersonal skills
- An interest in working in a dynamic and rapidly changing and busy environment