



BRENTWOOD BAY

Resort • Spa • Seagrille • Pub • Marina

join our team.

Brentwood Bay Resort is Victoria's only five star oceanfront resort. Luxury boutique hotel accommodation in thirty-three perfectly appointed OceanSuites. Casual seaside dining in the Brentwood SeaGrille & Pub featuring a tasty selection of the region's freshest seafood and Vancouver Island favorites. The tranquil Spa - Essence of Life with a unique westcoast perspective. Your gateway to world-class shopping, attractions and adventure.

mission statement.

Brentwood Bay Resort is committed to operate 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 are appreciated with

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

job title: Sushi Chef

job summary:

The Sushi Chef ensures that the quality and timeliness of their sushi preparation is commensurate with SeaGrille standards and guest expectations. The successful applicant will have an aptitude for basic spoken English enjoy interacting with guests.

job description:

The Sushi Chef 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

- Minimum five years experience preferred
- Food Safe certificate
- Flexible schedule
- Command of the English language
- 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