



Position Title: Executive Chef
Position reports to: President
Salary: \$90,000 annually, Group RRSP, Extended Benefits
Employment: Full-time, year-round

Fox Harb'r Resort is a 4 diamond, 5-star destination resort located in Fox Harbour, Nova Scotia and is the backdrop for some of the most spectacular views in the province, from our championship golf course. One hour and forty minutes from Halifax, the capital city of Nova Scotia, our rural location on the Northumberland Strait provides the sense of calm while capturing the sights and sounds of beautiful coastline we're known for. We provide our members, guests and group delegates with truly memorable culinary and service experiences in multiple dining outlets, beautifully appointed banquet and meeting spaces in an expansive gallery of building venues such as the Sporting Lodge, The 37,000 square foot Joyce Centre; The Clubhouse and Founder Lodge, The Spa & Wellness Centre and The Lighthouse

General Description

If you are looking to join a wonderful organization with a strong guest service culture and a terrific team in place, Fox Harb'r Resort could be your next career home. A chef's playground with the wide variety of culinary operations (Cape Cliff Breakfast; Cape Cliff Lounge & Terrace Lunch and Dinner; Willard Pub & Patio Lunch and Dinner; Cape Cliff Dining Room (Wine Spectator 2 Goblet Award) three private dining rooms (10 to 20pax each); banquet/catering in the Spa venue (3,800 sq. ft.); Founder's Lodge; Sporting Lodge and the soon to open (June 2022) Joyce Centre (37,000 sq.ft. Conference Centre). Fox Harb'r Resort is best known as a golf resort with this championship 18 hole water front golf course and golf academy; but is Atlantic Canada's only full-service Activities Resort that include Sea-Kayaking; 12 and 5 Stand Clay Shooting; Archery; electric and fat Biking; 12pax Yachting Adventures; Pontoon Boating; and a spectacular Wine Vineyard for tours. Fox Harb'r Resort is a wedding destination and preferred space for corporate events as well. A spectacular golfing experience and one of the most coveted sports hospitality experiences in the industry.

If you like a fast-paced kitchen environment, embrace creativity, and are challenged by a hands-on engagement, then you are the one we are looking for. The Executive Chef is responsible for all aspects of the kitchen and culinary operation to ensure that the daily operation of the culinary department achieves established goals and objectives in sales, profitability and member/guest and employee satisfaction levels.

Qualifications & Requirements:

- Luxury hotel, resort background as a senior or executive chef
- Formal culinary training at an accredited schooling facility
- Emersed in culinary, food and beverage concepts, practices, and procedures
- Thorough knowledge of general business administration practices, sanitation; regulation in culinary practices and procedures and supervisory experience, as would be acquired through at least five years of similar experience in progressively responsible positions.
- 5yr. Culinary experience in high-end facility as a Senior or Executive Chef Managing/supervising culinary colleagues

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While all responses are appreciated, only those applicants who will be invited for an interview will be contacted.