

QUAILS' GATE

Okanagan Valley

Old Vines Restaurant is designed to offer our guests the ultimate experience of wine and food in a spectacular vineyard setting. Working with the team at Quails' Gate, you will create dishes around the local Okanagan bounty with culinary flair that mirrors flavours and food styles from around the world.

Old Vines Restaurant offers an excellent venue to build a career in the culinary arts. Open year-round, opportunities exist for advancement and gaining knowledge of pairing wines with 5 star Okanagan cuisine.

As we head into our 2010 season, we are looking for experienced, talented, mature individuals to join our culinary team in the following roles;

Sous Chef will assist our Winery Chef in the day to day operations of our Old Vines Restaurant Kitchen and culinary team; ensuring guests experience the ultimate winery culinary program. Assuming a second in command position and running the kitchen in the absence of the Winery Chef. Overseeing daily operations of the kitchen through menu planning and costing, achieving operational and financial goals, inventory control and mentoring staff all while achieving Quails' Gate's standard of culinary excellence.

Successful completion of a formal chef training program, including Inter provincial Red Seal or equivalent is required. 3-5 years of experience in a similar role within a fine dining establishment and Food Safe level 2 certificate. In addition to advanced wine and food pairing, will also be creative and passionate about the culinary arts with the ability to learn and adapt new techniques & styles as instructed

Chef de Parties will assume responsibility of an assigned station and assist our Sous Chef with line service, while ensuring customers experience the ultimate winery culinary program. Successful completion of a formal chef training program, Inter provincial Red Seal (or equivalent) and 3 years previous experience cooking in a high volume restaurant required, preferably in fine dining establishments, as well as Food Safe Level 1.

1st Cooks will achieve the Quails' Gate standard of culinary excellence, through food preparation and direct front line cooking of meals during service. Pursuing or successful completion of a formal chef training program in addition to three years previous experience in a similar role, preferably in fine dining is required as well as Food Safe Level 1.

2nd Cooks will be directly involved in food preparation, including soups, sauces, stocks, vegetables, and meats. Ensuring the line is prepared for service, and freshness of mis en place. Two years previous experience in a similar role, preferably in fine dining, as well as Level 1 Food Safe.

Other positions include **3rd Cooks, Prep Cooks & Dishwashers**. These important roles give employees a solid grounding in kitchen operations and are integral to its' smooth operation and overall success.

To Apply If you are seeking an experience with a dynamic winery that is intent on establishing itself as Canada's leading premium brand, please forward your resume with covering letter to:

Lani McGill

Human Resources

Email: employment@quailsgate.com Website: www.quailsgate.com