



The Barley Merchant is a new, independently owned, 200 seat restaurant & taproom in North Langley developed by a small, local group of hospitality professionals. We offer an upscale gastropub menu with an emphasis on fresh, local ingredients, prepared with a little handcrafted creativity. Along with great food, our focus will be on offering an extensive selection of BC Craft Beer from all over the province.

We are currently seeking a **Head Chef** to join our team who will collaborate with us on the development of our food menu and kitchen management systems. As the driving force behind our culinary program, the head chef will mentor and train their Sous Chef & kitchen leaders while overseeing the rest of the culinary team. They will take a hands on approach and will work alongside their team by supporting the cooking line and ensuring effective preparation of all recipes and dishes. The ideal individual for this role will have a deep passion for creating amazing dishes paired with a strong work ethic that gets the job done.

We're looking for someone with the follow attributes:

- 5+ years of managerial / leadership experience in a high volume restaurant kitchen
- Knowledgeable of various cooking techniques, tools and equipment used in preparing and cooking high quality food
- Familiar with local suppliers to source high quality, sustainable products to use as ingredients in our food menu.
- Has experience in ordering, setting pars and inventory.
- Proven ability to Hire, train and lead a culinary team
- Has high standards for food quality and cleanliness.
- Exceptional communication, organization and supervisory skills
- Comfortable using programs like Microsoft Word and Excel
- Understands the business side of the kitchen with a focus on food and labour costs
- Available to work varied shifts, including weekends and holidays
- Passionate about quality food, good physical stamina and detail oriented
- Food Safe Level 1 Certificate – required

Other skills / experience that would be an asset but are not required; Red Seal Endorsement, Restaurant opening experience, Emergency First Aid Certificate and familiarity with the following software programs; Optimum Control Inventory Management, TouchBistro POS, 7Shifts Scheduling.

Compensation

\$50,000 - \$70,000 / year based on experience

Eligibility for quarterly bonus based on performance

Share in tip pool

Extended Health Benefits

Annual culinary education allowance

Cell phone allowance

Shift meals

Please send resume and cover letter to info@thebarleymerchant.com