

FOOD SERVICES MANAGER

Interested in running your own kitchen and café in a picturesque setting? The Cape Jourimain Nature Centre (CJNC) is hiring a seasonal, full-time Food Services Manager/Chef. We are looking for someone with passion, creativity, ambition, and an entrepreneurial spirit. We will provide you with the opportunity to run your own restaurant and café, and organize special events and catering.

Situated in Bayfield, NB, our non-profit nature centre is located at the foot of the Confederation Bridge within a National Wildlife Area. We have stunning views of the bridge right from our dining room windows. The facilities are under the direction of a volunteer board of directors, with all staff reporting to the Operations Manager.

The Ice Boat Landing Restaurant is a hidden gem with the potential to become your masterpiece. In addition to our regular patrons, we serve special functions and bus tours. We operate the restaurant from approximately mid-June to mid-September. We have also recently added a café to satisfy the hurried traveler.

We are looking for a hands-on manager to help us pull it all together, using your experience in marketing, menu creation, and serving healthy and locally sourced food. The ideal candidate has a successful track record in inventory control, food costing, staff management, and has up-to-date training and knowledge to successfully run a seamless operation and elevate the CJNC food experience for our local communities, cottagers, and tourists. This is a full-time, seasonal position, from approximately May to September.

Responsibilities

- Create healthy and simple menus for the restaurant and café;
- Source food locally wherever possible;
- Prepare, package and display food for the café;
- Determine appropriate pricing and portion sizes;
- Maintain inventory records of food, supplies, and equipment;
- Order inventory as required;
- Hire, train, schedule, and supervise staff;
- Handle and store food and supplies in accordance with established regulations;
- Maintain documentation for licencing requirements;
- Ensure the kitchen and café are clean and well-presented to clients;
- Establish and adhere to kitchen daily checklists and closing policies;
- Ensure kitchen is properly shut down at end of season;
- Any other responsibilities necessary for the success of the operation.

Qualifications

A minimum of 2 years experience with menu creation, food costing, budgeting, and inventory control; Initiative, reliability, creativity, and ability to prioritize/organize.

Post-secondary education in the fields of cooking/culinary/restaurant operations would be an asset; National Food Safety Training Program Certification is required.

How to Apply

Please email an amazing cover letter and resume to the Operations Manager:

operations@capejourimain.ca