



## **About Elmhirst's**

Elmhirst's Resort is a cottage resort, conference facility and spa with world class dining and activities for the whole family in all 4 seasons. We host corporate retreats, conferences and workshops, and customized wedding experiences.

Our collection of cottages is nestled on the breathtaking shoreline of Rice Lake and an array of outdoor adventures await. Our family offers yours the very best of the Kawarthas — much of it on our very own property. In fact, we raise our own beef, and grow much of what we serve in our lakefront dining room, bringing new meaning to **farm-to-table**.

Our 240-acre property, passed along from one generation to the next, is cornerstone of the Elmhirst Resort experience. We're committed to preserving that property for the future — for our family and for yours.

We pride ourselves on environmental **sustainability** at the resort. In every aspect of our operation, we strive to use resources respectfully, and we're always looking for new ways to protect — and preserve.

## **The Role**

We're searching for a passionate and engaged individual to fill the role of Chef de Cuisine. The successful applicant will take part in every aspect of delivering the best dining experience to our guests and leading our culinary team in day-to-day learning opportunities.

Working in partnership with the Culinary Team Leader and the senior management team, our Chef de Cuisine will help create menus that reflect our sense of time and place. They will be responsible for overseeing all aspects of day-to-day kitchen operations and creating a cohesive and professional environment between all participating departments.

Red Seal certification is preferred, as is experience in working in all aspects of a hotel-style culinary operation; fine dining, banquets, weddings, pub food, special events and staff meals are all part of our daily offerings.

Staff accommodation is available. The position is salaried with expectations of a 40-hour workweek. Two weeks of vacation after one year. Professional development opportunities provided.

Please submit resume and references to:

Jay Nutt, Culinary and Service Team Leader

[jay@elmhirst.ca](mailto:jay@elmhirst.ca)