

## **Job Posting: Moroccan Chef with French/Italian Culinary Expertise**

**Location:** Brie and Barrel, Port Alberni, British Columbia

**About Us:** Brie and Barrel is renowned for its exquisite French and Italian cuisine. We pride ourselves on delivering an exceptional dining experience to our guests through a fusion of traditional and contemporary flavors. We are now looking to expand our culinary offerings and introduce Moroccan cuisine to our esteemed patrons.

**Position: Moroccan Chef with French/Italian Style Culinary Expertise**

**Wage: \$20 to \$30 depending on qualifications**

**Job Description:** We are seeking a talented and passionate Moroccan Chef with a strong background in French/Italian culinary techniques to join our team. The ideal candidate will have Red Seal certification and or equivalent Certificate from a Moroccan Culinary Institute with a deep understanding of Moroccan cuisine, and a willingness to learn and innovate within this culinary tradition.

### **Key Responsibilities:**

- Develop and execute a menu that seamlessly blends Moroccan flavors with French/Italian culinary techniques.
- Ensure high standards of food quality, presentation, and consistency.
- Collaborate with the kitchen team to create unique and exciting dishes.
- Maintain a clean, organized, and efficient kitchen environment.
- Stay updated with the latest culinary trends and continuously seek opportunities for learning and improvement.
- Train and mentor junior kitchen staff, fostering a collaborative and positive work environment.
- Manage inventory, order supplies, and maintain cost control measures.

### **Qualifications:**

- Red Seal certification or equivalent culinary credentials.
- Proven experience as a chef specializing in Moroccan cuisine, with a strong foundation in French/Italian culinary techniques.
- Passion for culinary arts and a commitment to delivering exceptional dining experiences.
- Ability to work in a fast-paced, high-pressure environment.
- Excellent communication and leadership skills.
- Creative and innovative mindset with a keen eye for detail.
- Willingness to learn and adapt to new culinary styles and techniques.

### **Benefits:**

- Competitive salary and benefits package.

- Opportunities for professional growth and development.
- Collaborative and supportive work environment.
- Chance to work with a talented and dedicated team.
- Exposure to a diverse and dynamic culinary landscape.

**How to Apply:** If you are a culinary professional with a passion for Moroccan cuisine and French/Italian culinary techniques, we would love to hear from you! Please send your resume, a cover letter detailing your experience and culinary philosophy, and any relevant certifications to [sweptawayinn@outlook.com](mailto:sweptawayinn@outlook.com) with the subject line "Moroccan Chef Application."

**Application Deadline:** July 31<sup>st</sup>. 2024

Join us at Brie & Barrel and be a part of a culinary journey that celebrates the rich flavors of Morocco and the elegance of French/Italian cuisine. We look forward to welcoming you to our team!