

Job Type:

Who We Are

Gateway Casinos & Entertainment Limited (“Gateway”) is the largest and most diversified gaming company in Canada. Operating in British Columbia, Edmonton and Ontario, Gateway has over 6,100 employees and operates 26 gaming properties with 286 tables, over 9,800 slots, 57 restaurants and bars and 272 hotel rooms. As the selected service provider in Northern Ontario, Gateway will undertake two new planned builds in North Bay and Kenora. Gateway is undertaking an ambitious growth strategy to dramatically improve the customer experience and attract new customers. This includes the development of proprietary casino and food and beverage brands like Match Eatery & Public House and Atlas Steak + Fish. This year Gateway is celebrating 25 years in the business of gaming and entertainment in Canada.

Why Work For Us

Gateway celebrates and empowers those employees who made it all possible. A career at Gateway means great people, a great atmosphere and career advancement opportunities across our 18 locations. Our employees thrive with ongoing training and leadership programs for all while working in an engaging and fun environment. Join us today!

The Position

Match chef will lead a team of culinary professionals in creating spectacular dining experience turning moments into memories for our guests. Your experience as strong restaurant culinary leader in managing various aspects of a kitchen will be reflective in positive customer satisfaction and team engagement results.

Main focus will be delivering and maintaining exceptional food quality, presentation and consistency with consideration to outlet concept and Match Brand Standards. Leads kitchen activities on scheduled shifts, communicates issues, concerns and feedback. Supports and implements financial, human resources and operational needs.

MATCH Eatery & Public House is a 250 cover contemporary themed Pub, offering a great sporting, and entertainment experience with the elements of comfort one might find in a British Pub. With energetic and attentive staff serving pub staples, with a local and gastro flare featuring Live Music, DJ's and sporting events. At Match, good food is paralleled only by an incredible atmosphere and genuine customer service. It's more than a regular pub & eatery, it's a local landmark.

Key Responsibilities

- Manages daily kitchen operation and sets direction for the team in conjunction with the Menu Development Manager/ Executive Chef
- Maintain food cost & labor cost to goal by utilizing forecast and sales goals ensuring proper scheduling, accurate purchasing, waste control, storage, product handling, rotation and inventory control.
- Coordinates department initiatives with the Restaurant Manager. Identifies business opportunities and organizes or oversees the development and deliverables of these efforts.
- Oversees the Human Resources issues, performance, safety and recruitment needs of the department.; monitor and document kitchen team performance and deliver all kitchen performance appraisals.

- Training and development of culinary team members with emphasis on team leads, food presentation and preparation methods
- Retains a thorough and updated knowledge of company policies and procedures, provincial and local regulations for casino operations, beverage service and food services.
- Liaises with government regulators that impact the operation of the department and the Casino.
- Liaises with the casino management team to ensure the coordination and execution of special events and corporate driven promotional strategies.
- Undertakes statistical analysis such as revenue reports, daily reconciliation, price mark ups, food costing, product inventories plus sales analysis of Food and Beverage products. Monitors and processes invoices and expenditures.

What You'll Require

- 2 to 5 years experience in restaurant Sous Chef or an equivalent combination of education and experience
- Experience with supervising and direct staffs
- Diploma or degree in culinary arts or restaurant management is an asset
- Red Seal or equivalent certification an asset
- Restaurant opening is an asset
- Provincial certifications for alcohol service and food preparation
- Working knowledge with spreadsheets, word processing , email, point of sale and inventory control applications
- Solid customer service skills
- Ability to lift up to 35 pounds required
- Demonstrates a thorough knowledge of all emergency procedures.

What Is Next

Love what you see so far? For the best chance to hear from us, apply within 30 days of the posting date.

Not the right fit this time? Follow us on our careers social media pages!