



Fairmont Southampton is a premier luxury resort and regarded as a leader in the hospitality industry. Our mission is to turn moments into memories for our Guests. An exciting hospitality career awaits you if you are committed to providing our Guests with an authentically local experience through providing warm and engaging service.

DIRECTOR OF FACILITY OPERATIONS

Responsibilities Include: Recruit, train, develop and effectively manage the POMEK team. Includes performance management, preparing and controlling the annual maintenance budget and assisting in the preparation of the Capital Plan, ensuring all physical operations including refrigeration, heating, ventilation and air conditioning, plumbing, water treatment, and electric systems are maintained clean and safe manner, planning, implementing and monitoring an effective Preventative Maintenance Program, coordinating renovation and capital projects, managing and coordinating external contractors, vendors etc; includes negotiating relevant contracts, ensuring the hotel complies with all Government regulations pertaining to building code requirements, health, fire, and life safety programmes, monitoring the BMS "Building Management System", reviewing, implementing, monitoring and maintaining a cost effective energy management programme, developing and managing an effective inventory control process, developing and maintaining a collaborative working relationship with all other Departments and external contractors, vendors etc, establishing and maintaining quantitative standards of performance and utilizes performance management principles to maximize employee productivity, providing training in and ensuring employees adhere to Health & Safety policies and procedures, emergency procedures, loss prevention protocols, WHMIS etc. Other related duties as assigned

Qualifications and Requirements: Degree/diploma in Engineering or trade certification in Building Management is an asset, 4th Class Power Engineering required, 5 years' experience working in a complex resort as Director of Facility Operations, ability to read, understand and interpret Engineering and Building Blue Prints, knowledgeable in all regulations such as building codes, fire and health department requirements, proven leadership, team development and management skills, proven record for technical judgment, effectively managing complex projects and innovation, superior organizational, strategic planning, project management, analytical and problem solving skills

Excellent interpersonal, multi-tasking, communication skills, previous experience working with a sewage treatment plant and reverse osmosis plant an asset, proficient with MS Office required

SOUS CHEF

Responsibilities Include: Managing the daily planning, directing, preparation, production, and presentation of food at the highest quality standards for operating restaurant line, assisting in the creation, effective costing and implementation of menus, managing proper handling and effective tracking of food, ensuring quality and consistency in the production, preparation and presentation of all food items, supervising and inspecting incoming product, inspecting all refrigeration and dry storage for proper handling and rotation, maintaining current knowledge of guest feedback; constantly seek opportunities to follow up on their experience, maintaining and enhancing the food products, maintaining full knowledge of all menu items, daily features and promotions, recruiting, training, developing, evaluating, mentoring assigned team, conducting daily shift briefings, ensuring effective staff scheduling, participating in and/or leading meetings, preparing reports summarizing profitability, customer satisfaction etc., ensuring the cleanliness, sanitation and maintenance of all work areas, utensils, and equipment, other duties as assigned

Qualifications and Requirements: An accredited Culinary Diploma and/or Certification required, 6 years relevant experience working in all areas of a luxury hotel kitchen; experience in western cuisine is essential (preferably North American) with strong Garde Manger experience. Experience in fine dining Steakhouse, and/or Mediterranean cuisine is an asset. A minimum of 2 years as a Sous Chef or Chef de Cuisine required and 3 years in banquets at a large luxury hotel preferred, experience. Financial management skills and able to provide effective training, excellent communication, team, creative, time management, multi-tasking and interpersonal skills, effective organization, prioritization, management and problem solving skills. Proficient with MS Office an asset

SENIOR CHEF DE PARTIE (X2)

Responsibilities Include: Preparing, cooking and serving food, assisting with developing new dishes and menus, monitoring food portions and controlling waste, preparing reports, managing, training, developing, evaluating, mentoring junior chefs and assigned team, maintaining superior hygiene, health and safety standards. Other duties as assigned

Qualifications and Requirements: An accredited Culinary Diploma or Certificate is an asset, 5 years relevant experience working in all areas of a hotel kitchen, strong supervisory skills and able to provide effective training, excellent creative, interpersonal and communication skills. Basic computer skills with a working knowledge of MS Office an asset

All successful candidates are required to work cohesively as part of our team in a demanding, multi-cultural diverse environment. Schedules include irregular hours, nights, weekends and public holidays.

Apply Online To:

norma.nielsen@fairmont.com

Talent & Culture: 101 South Shore Road, Southampton SN02/Telephone 239-6988

Closing Date: 18th February 2022