



COLDSTREAM
— C L E A R —
DISTILLERY

Culinary & Experience Manager

The culinary experience manager at our Dartmouth Crossing location will be responsible for ensuring our food service program is top quality. This position will be responsible for the innovation of new and creative menu items that reflect the Coldstream brand. Responsible for the consistent preparation of innovative and creative cuisine of the highest quality, presentation, and flavor, through the supportive training and development of team members, resulting in outstanding guest and employee satisfaction. If you are passionate about creating exceptional dishes with a Coldstream twist, this might be the role for you!

Essential Job Duties and Responsibilities:

- Ensure consistency of all menu items, prep, and presentation.
- Developing new menu items.
- Communicate with food reps regarding new ingredient/item sourcing.
- Training team members on new recipes and menu items.
- Creating a rotating dessert option that features Coldstream products.
- Inspecting work areas, supplies, ingredients, and cooking equipment.
- Respond to food related questions from staff.
- Work hands-on to prepare, cook and present amazing food above and beyond guests' expectations.
- Responsible for investigating and resolving complaints concerning food quality and service, including online reviews.
- Determines how food should be presented, plating and create decorative food displays.
- Recognizes superior quality products, presentations, and flavour.
- Ensures compliance with food handling and sanitation standards.
- Prioritizes proper handling, quality, temperature and delivery of all food products.
- Present new and creative ideas to ownership team.

Education and Experience:

- Graduated from Culinary program
- Proven experience working in the food service industry
- Food Handlers Certification

Knowledge, Skills, and Abilities:

- Strong attention to detail
- Ability to work as a team and support all team members

Requirements:

- Ability to work a flexible schedule: Evenings & Weekends required (35-40hrs/wk.)

Wage is dependent on experience and health benefits are available.

Coldstream Clear Distillery welcomes applications from Indigenous People, African Nova Scotians and Other Racially Visible Persons, Persons with Disabilities and Women in occupations or positions where they are under-represented. Coldstream Clear Distillery is proud to be an equal opportunities employer and does not discriminate on the basis of race, national origin, gender, gender identity, sexual orientation, ability, age, family status or any other legally protected status. Candidates must be legally eligible to work at the location(s) specified above and, where applicable, must have a valid work or study permit.

If this sounds like it may be of interest or would like to learn more, please forward your cover letter and resume to jobs@coldstreamclear.com with Culinary Experience Manager in the subject line.

Only those selected for interview will be contacted.