



Mallard Cottage Restaurant

EXECUTIVE CHEF POSITION



*“One of Canada’s Most
Magical Restaurants”*

* Maclean’s Magazine, 2023

About Mallard Cottage!

Mallard Cottage rests at the heart of Newfoundland and Canadian heritage, a place where tradition meets culinary genius. Our National Heritage Site is more than a mere restaurant, it’s a journey through this richly hospitable province’s irresistible culinary history.

Nestled in breathtaking Quidi Vidi Harbour, our restaurant is more than a dining destination; it’s an experience that embodies the essence of Newfoundland culture in an atmosphere that is as unforgettable as it is extraordinary.

Mallard Cottage Restaurant:
In the Company of Good People

Duties & Responsibilities

- Curate inspired menus that celebrate the diverse flavors and ingredients of Canadian cuisine, incorporating seasonal and locally sourced produce.
- Oversee all kitchen operations, ensuring impeccable food quality, presentation, and adherence to health and safety standards.
- Collaborate with management to develop strategies for enhancing the restaurant’s profitability while maintaining our commitment to culinary integrity.
- Stay ahead of culinary trends and innovations, infusing fresh ideas into our menus and guest experiences.
- Develop and execute creative and culturally significant menus that showcase Newfoundland cuisine, utilizing locally sourced and seasonal ingredients whenever possible.
- Lead and inspire a dynamic team of culinary professionals, while fostering a culture of camaraderie, creativity and a commitment to excellence.
- Oversee all aspects of kitchen operations, including food preparation, cooking, and presentation, ensuring high standards of quality and consistency are promoted and maintained.
- Collaborate with management to establish financial targets, monitor food costs, and implement strategies to achieve profitability goals while maintaining exceptional culinary standards.
- Ensure compliance with health & safety regulations and uphold sanitation standards to provide a safe, clean working environment.
- Stay up-to-date on culinary trends, techniques, and industry developments to continuously improve the restaurant’s offerings and maintain its reputation as a premier dining destination.





Qualifications

- Minimum of 5 years of progressive culinary experience, with at least 3 years in a leadership role.
- Strong culinary skills with a deep knowledge & appreciation of Canadian cuisine, culinary traditions, and ingredients.
- Proven track record of menu development, creativity, and innovation.
- Strong leadership skills with the ability to inspire and motivate a diverse team.
- Strong financial acumen and experience managing food costs, budgets, cost control and profitability.
- Passion for preserving and promoting Canadian heritage through culinary excellence.
- Excellent organizational and time management skills, with the ability to manage multiple priorities in a fast-paced environment.
- Passion for Canadian history and heritage is an asset.

Remuneration & Benefits

- Attractive salary and benefits package, including healthcare plan.
- Opportunity to work in a dynamic, supportive, collaborative, and unique culturally-rich work environment.
- Support for professional development and growth within the organization.
- Access to a network of passionate professionals dedicated to preserving Canadian heritage through culinary innovation.
- Opportunity to work in a unique, heart-warming, scenic, and storied Newfoundland setting.

How To Apply

If you're ready to leave your mark on Canadian culinary history and elevate our dining experience to new heights, then we want to hear from you.

Please submit your resume and a cover letter outlining your culinary philosophy, relevant experience, and why you're the perfect fit for this role. We thank all applicants for their interest; however, only those selected for an interview will be contacted.

Write in confidence to blair@mallardcottage.ca



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www.mallardcottage.ca