



Executive Chef

Breton Crafthouse | Downtown Sydney, Nova Scotia

Breton Crafthouse is seeking an experienced and motivated **Executive Chef** to lead our culinary program and kitchen operations in downtown Sydney.

Born from Breton Brewing Co., Breton Crafthouse brings the culture, hospitality and community focus of Breton Brewing into a unique downtown setting. The Crafthouse combines a full-service restaurant featuring elevated brewpub fare and brick-oven pizza, an onsite microbrewery, retail shop, and private event space.

We are looking for a strong culinary leader who can build on the foundation we have established while continuing to evolve the food program, develop our kitchen team and deliver an experience that complements the quality and character of the Breton brand.

The Role

The Executive Chef is responsible for the overall leadership, performance and development of the culinary operation at Breton Crafthouse.

Reporting directly to the **General Manager**, the Executive Chef will work directly with the Crafthouse kitchen team to oversee food quality, menu development, kitchen operations, food costs, labour, purchasing, training and the development of the culinary team.

This is a senior leadership position requiring someone who is equally comfortable developing great food, leading people and managing the financial performance of a busy kitchen.

The successful candidate will have the opportunity to shape the future of the Crafthouse food program while having the support and resources of the broader Breton Brewing organization.

Key Responsibilities

Culinary Leadership & Menu Development

- Provide overall leadership and direction for the Crafthouse culinary program
- Maintain consistently high standards for food quality, presentation and execution

- Lead the continued development and evolution of the Crafthouse menu
- Maintain and develop our focus on brick-oven pizza and elevated brewpub fare
- Create dishes that are approachable, distinctive and appropriate for the Crafthouse concept
- Develop seasonal features and new menu offerings
- Ensure menu decisions balance creativity, guest appeal, operational execution and profitability
- Look for opportunities to incorporate and complement Breton beers throughout the food program

Kitchen Leadership & Team Development

- Lead, coach and develop the kitchen management and culinary teams
- Recruit, train and retain talented kitchen employees
- Build a professional, positive and accountable kitchen culture
- Establish clear expectations for quality, preparation, cleanliness and execution
- Develop strong kitchen leaders who can successfully manage day-to-day operations
- Create effective training and development programs for culinary employees
- Foster an environment built around teamwork, respect and continuous improvement
- Work closely with the General Manager to create strong alignment between front-of-house and back-of-house teams

Kitchen Operations

- Oversee all aspects of daily kitchen operations
- Establish and maintain effective systems for preparation, production, service and closing
- Ensure consistency in recipes, portions and presentation
- Maintain food inventory levels and monitor waste
- Maintain appropriate staffing levels based on business volumes
- Develop efficient kitchen schedules and deployment strategies
- Ensure equipment and facilities are properly maintained
- Identify opportunities to improve kitchen efficiency and workflow
- Maintain high standards for cleanliness, organization and food safety
- Ensure compliance with all applicable health, safety and regulatory

Financial Performance

- Take responsibility for the financial performance of the culinary operation
- Develop and manage kitchen budgets in collaboration with the General Manager and senior leadership
- Monitor and manage food cost, kitchen labour, waste and other key operating metrics
- Maintain accurate recipe costing and appropriate menu pricing
- Analyze menu performance and identify opportunities to improve profitability

- Establish effective inventory, receiving and purchasing controls
- Manage supplier relationships and product purchasing
- Minimize waste while maintaining quality and appropriate inventory levels
- Participate in regular financial and operational reviews with the General Manager and senior leadership

Events & Business Development

- Lead the culinary execution of private events and special functions
- Work with the General Manager and events team to develop menus and experiences for private bookings
- Support brewery events, beer releases and other Breton initiatives
- Develop food concepts that create additional reasons for guests to visit Craftware
- Identify opportunities to grow food sales and strengthen the overall Craftware offering
- Collaborate with marketing on seasonal menus, promotions and special events

The Ideal Candidate

We are looking for an experienced culinary professional who combines creativity and a passion for food with strong leadership and business judgment.

The successful candidate will ideally have:

- Significant culinary leadership experience in a high-volume restaurant, brewpub, hotel, resort or comparable hospitality environment for a minimum of 5 years
- Demonstrated experience leading and developing kitchen teams
- Strong menu development and recipe costing experience
- A solid understanding of food cost, kitchen labour, inventory management and restaurant profitability
- Experience managing purchasing and supplier relationships
- Strong organizational and problem-solving skills
- The ability to maintain high standards in a fast-paced environment
- Strong communication and interpersonal skills
- A collaborative leadership style and the ability to work effectively with front-of-house management
- Experience with brick-oven pizza considered an asset
- Experience with private events and functions considered an asset
- An appreciation for craft beer, locally inspired food and the role hospitality businesses play within their communities

What Success Looks Like

The Executive Chef will be expected to build and maintain a culinary operation that delivers:

- Consistently excellent food
- A distinctive and evolving Crafthouse menu
- A strong and well-developed kitchen leadership team
- An engaged, professional and accountable kitchen culture
- Effective food and labour cost management
- Strong menu profitability
- Efficient and organized kitchen operations
- Successful culinary execution for private events and special functions
- Strong collaboration between the kitchen, front-of-house and brewery teams

Most importantly, the Executive Chef will help ensure that the food at Crafthouse reflects what we want the entire experience to represent — **high quality, approachable, creative and distinctly Breton.**

What We Offer

- Competitive salary based on experience
- Performance-based incentive opportunity
- Medical & Dental benefits
- Healthy Living Stipend
- Employee Discounts
- Senior leadership responsibility within a growing local company
- The opportunity to lead and shape an established culinary program
- Support from an experienced General Manager, senior leadership and ownership team
- The opportunity to collaborate directly with an onsite brewery
- The ability to have a meaningful impact on the continued development of Breton Crafthouse and Breton Brewing

About Breton Crafthouse

Breton Crafthouse represents an extension of what Breton Brewing has built in Cape Breton — bringing together locally brewed beer, quality food, hospitality and community in the heart of downtown Sydney.

With a full-service restaurant, brick-oven pizza, onsite microbrewery, retail shop and private event space, Crafthouse offers a unique platform for an experienced Executive Chef to lead a culinary program with significant opportunity for creativity and continued growth.

Interested candidates are invited to submit a resume and cover letter outlining their culinary leadership experience and their interest in helping shape the future of Breton Crafthouse to: careers@bretonbrewing.ca