



NOW HIRING

Cook

Location: Scarlett House Catering Inc.
6905 Millcreek Drive, Mississauga, ON

Supervisor: Executive Chef / Chef De Cuisine

Overview

Scarlett House Catering requires a both on and offsite Cooks to join our dedicated kitchen team in order to assist with our catered events. Reporting directly to the Chef De Cuisine / Executive Chef and the Catering Management Team, the successful candidate will be able to work in a multitude of stations, tasks and serve guests while conducting themselves in a professional demeanor, consistent with highest levels of customer service. A cook might need to work independently or may be in charge of supervising a small team of assistants. Other tasks that the candidate may be charged with include ensuring that ingredients are stored properly and maintaining an inventory of food and other items needed for any particular station.

Major Responsibilities

- Prepare and cook large quantities of food consistent with standard catering practices
- Possess reliable personal transportation, in order to attend off-site catering events
- Maintain a high level of professional appearance, demeanor, ethics, and image, and reinforce the importance of a high standard of sanitation, cleanliness, and food safety standards

Health & Safety

- Adhere to health and safety training, WHIMIS, First-Aid policies and procedures
- Trained Safe Food Handler Certificate

Excellent Food. Superior Service. Fresh Thinking.



Knowledge and Skills

- Graduate from an accredited culinary program
- 1-2 years experience in large volume cooking
- Catering experience an asset but not a requirement
- A valid Ontario “G” class driver’s license with a clean driving record. (preferable)
- The ability to work well under pressure and handle stressful situations in a delicate manner
- Client-focused, with an enthusiastic and team-oriented attitude
- Ability to set-up/teardown assigned stations and prepare all necessary mis-en-place
- Knowledge and adherence to safe food handling procedures
- Knowledge of safe cooking temperatures

Working Environment

- Ability to work in a high volume kitchen environment to prepare large quantities of food for catered events
- Must be able to attend off-site events at various locations throughout the Greater Toronto Area
- Ability to work and cook both indoors and outdoors as necessary for catering events
- Must be able to work all shifts which may include: days, evening, weekends and holidays
- Lift and carry 50lbs
- Must be able to operate in a high demand, high volume environment

Hiring Process:

Please forward resumes to hr.careers@scarletthouse.ca and our recruitment staff will contact successful candidates.