

CHEF

Location:

Scarlett House Catering Inc. - 6905 Millcreek Drive, Mississauga, ON

Overview

The Chef learns, prepares, and creates innovative and signature dishes served by Scarlett House Catering. In this role, creativity is encouraged while managing inventory and maintaining safe and healthy kitchen and food handling practices. The Chef's management responsibilities include both Operation and Organization Management, leading by example, training and overseeing staff, understanding targets and concepts, maintaining quality control, scheduling, and ensuring positive team work. The Chef must understand and adhere to projections, food and labour costs, and be able to strategize on these points.

Major Responsibilities

- Purchasing and inventory management of all food, equipment and kitchen related consumables to eliminate waste and avoid shortage
- Ensuring all assigned production is of the best possible quality and appearance
- Adhering to established food safety procedures and guidelines
- Attending and managing kitchen component of catered events
- Planning kitchen components of event preparation and execution
- Participating in and contributing to frequent, regular food photography sessions
- Mentoring and training of culinary team
- Effectively managing, stewarding and sanitation
- Attending weekly team leader and catering meetings as required
- Managing and processing daily sales reports and cash-outs as required by accounting and operations department

Position Requirements



- Exemplary culinary skills
- Red Seal Certified
- Passion for amazing food
- Positive attitude
- 3 to 5 years relative experience in similar position
- Experience in off-premise catering
- Experience working cooperatively in a team based environment
- Excellent food presentation skills
- Available to work a flexible schedule
- Great communication skills
- Strong computer skills
- Well organized and excels at multi-tasking
- Safe food handling certificate

Hiring Process:

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