



Chef de Partie, Bangbelly Café

Full Time

Contract - May 2021 to September 2021

Compensation

\$15/ hour + Tips

Reports To

The Café Manager, Kitchen Manager and Business Owners.

Job Overview

The Chef de Partie is responsible for preparing, cooking and plating all food that is served to café customers. The individual will be required to execute recipes, create new dishes, and maintain a clean work environment, according to proper health and safety practices. The successful applicant will be a friendly, efficient and detail-oriented individual capable of working in a high-demand setting.

Responsibilities and Duties

- Prepare and cook food items for café service
- Help to maintain operational standards with regards to consistency and quality of food
- Execute recipes as directed and help create new menu items as required
- Ensure food is stored in accordance with health and safety standards
- Perform regularly scheduled maintenance and cleaning of kitchen equipment
- Maintain a clean, sanitary kitchen by performing regular upkeep
- Notify Management of inventory requirements as they arise
- Assist with ongoing Kitchen duties as required

Qualifications

- Culinary Degree or Diploma a plus
- FoodSafe Handling Certification required
- 1-3 years Kitchen experience required
- The ideal candidate will be a motivated, self-starter, passionate about food and eager to learn and grow
- Fully Graduated Driver's License a plus
- The candidate must be able to stand for long periods of time, and must be able to safely lift 50 pounds unassisted

Notes

- Successful applicants will be contacted to arrange an interview by the start of May
- This job is based on Fogo Island, NL, and remote work is not possible for this position
- Application deadline: April 14th, 2021