

Job Posting – Alternate Weekend and Statutory Holiday Chef

Position Title: Alternate Weekend and Statutory Holiday Chef

Hours: **Alternate Saturday and Sunday:** 7:30am to 5:30pm
Statutory Holidays: 7:30am to 5:30pm

Reports To: Kitchen Supervisor

Location: Southdown Institute, Holland Landing, ON

Duties and Responsibilities

1. Prepare main courses for lunch and/or supper from menus prepared by Kitchen Supervisor; ensure appealing and timely presentation of entire buffet; prepare a variety of salads, soups, sauces and desserts as required.
2. Estimate appropriate quantities and minimize waste of food and sundry supplies.
3. Provide direction and supervision to weekend kitchen helper.
4. Assist in preparation of meals for special functions and celebrations (e.g. Christmas).
5. Ensure sanitary and safe working conditions and work practices by meeting or exceeding all public health and other food handling standards and regulations.
6. Safeguard privacy and confidentiality of all clients and staff. Maintain appropriate boundaries with residents and guests at all times.

Qualifications Required

1. Diploma from accredited cooking school OR equivalent experience in an institutional or commercial environment.
2. York Region Food Handler Certification.
3. Excellent cooking and food presentation skills.
4. Good communication skills and ability to interact cordially and appropriately with residents, guests and staff.
5. Ability to make independent decisions when circumstances warrant.
6. Ability to manage several tasks simultaneously and work to tight deadlines.

Interested applicants should forward a résumé to cdodgson@southdown.on.ca