

Dream Job--Culinary Position

Harmer House – Bells Corners, ON

Job Description

Job Summary

We are seeking a passionate qualified chef/cook who can work autonomously to serve the needs of our residents and clients, by providing a three course lunch and dinner service. The ideal candidate brings a passion for working with seniors and generates creativity in menu planning while maintaining an affordable budget. An ability to work independently and promote a superior drive to provide residents and clients with an excellent dining experience, is a requirement.

Skills and Abilities

- An aptitude for problem solving
- Be aware of and maintain safety protocols
- Excellent decision-making skills
- Strong communication skills
- Ability to multitask and prioritize in a fast-paced environment
- Demonstrate a willingness to learn new skills
- Ability to work without direct supervision
- Ability to remain calm in emergency situations
- Patience and professionalism to tactfully and diplomatically interact with clients, visitors and staff
- Ability to perform repetitive tasks for extended periods such as lifting, carrying, bending, standing, kneeling, crouching and stocking supplies

Responsibilities and Duties

The ideal candidate will be responsible for day-to-day kitchen operations, ensuring quality in all facets of cuisine and dining room service and adherence to advertised menus.

Join Us Today--Perks!

- Offered is the opportunity to place your own stamp on style of menu execution, as well as the development of new kitchen based revenues.
- Professional Training and Skill Advancement Opportunities
- Upon Successful Completion of 3 months probation -(Full Benefits/Paid Vacation)

Qualifications and Skills

- Diploma Certification in a culinary discipline required
- Food Handlers Certification
- Strong grasp of English language: oral, written and reading
- Computer competent in Microsoft Windows applications
- Strong interpersonal and problem solving abilities
- Flexible to adapt to changing demands
- Ability to follow direction and work under pressure with minimal supervision to deliver quality culinary dishes
- An eye for food presentation and detail

- Strong adherence to Health & Safety procedures
 - Ability to build and maintain relationships with a variety of people including customers, other staff and food service representatives
- Job Type: Full-time

Salary: \$40,000.00 to \$46,000.00 /year

Application Questions

- How many years of Kitchen Management experience do you have?
- Do you speak English?

Send your resume & cover letter to Jessica at execdir@harmerhouse.ca

Phone #: 613-726-8882