

Fair Havens Camp & Conference Centre - 1st Chef Position

Role: 1st Chef/Cook

Status: Full-Time Seasonal - Part-Time Seasonal

Start Date: September 2nd, 2024

Hours Worked: 35-40 hours weekly, subject to seasonal fluctuations, mainly weekend work outside of summer months.

Work Description:

We are looking for a professional Chef, capable of following our executive chef's specifications and guidelines. The successful candidate will employ their culinary skills in order to play a critical role in maintaining and enhancing our customers' satisfaction.

Responsibilities:

- Help in preparation of food.
- Produce high quality plates both design and taste wise.
- Ensure that the kitchen operates in a timely and quality supported manner.
- Fill in for executive chef as necessary.
- Manage, teach and train kitchen staff, including student workers.
- Comply with and enforce sanitation regulations and safety standards.

Requirements:

- A teachable and workable knowledge and attitude towards food services
- Understanding of various cooking methods, ingredients, equipment and procedures preferred. Teachable attitude would be the next best asset.
- Accuracy and speed in handling emergency situations and solutions oriented

Benefits:

- Discounted or free food
- Flexible schedule
- On-site parking

To apply, please submit a copy of your cover letter and resume to apply@fairhavens.org.