



EXPERIENCED PREP/LINE COOK

FAIR HAVENS CAMP & CONFERENCE CENTRE

Job Type: Full-time Seasonal

Location: Onsite, Fair Havens Ministries
B2215 Durham Regional Hwy 48,
Beaverton, ON L0K1A0

ROLE:

We are looking for a skilled prep/line cook, 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 and execution of food services for guests
- Produce high quality food items for retreats and family camp
- Ensure that the kitchen operates in a timely and quality supported manner
- Ability to step up and lead a shift when necessary
- Ability to work with kitchen staff, including student workers, full-time staff and volunteers in varied skill levels
- Comply with and enforce sanitation regulations and safety standards
- Support the Mission and Values of Fair Havens through positive attitude and teamwork.

SKILLS AND QUALIFICATIONS:

- 2-5 years experience in a prep or line cook capacity
- Understanding of various cooking methods, ingredients, equipment and procedures
- Experience in banquet style/large group setting food services is an asset
- Accuracy and speed in handling emergency situations and solution oriented
- Must have up to date Food Handlers Certification
- Strong communication and interpersonal skills.
- Ability to lift, carry, and perform physical duties for extended periods.
- Willingness to work weekends, including Saturdays throughout the summer.

Benefits:

- Discounted food
- Flexible schedule
- On-site parking

Please forward the cover letter and resume to apply@fairhavens.org