

Cavalía

Chef

Description :

Reporting to the Kitchen Manager, the chef prepares meals and plans menus for the employees on tour. The person must be available to work on a variable schedule.

Responsibilities :

- Prepare meals for 80 to 100 people, twice daily ;
- Plan menus according to the budgets and the show calendar ;
- Comply with hygiene and safety rules
- Help the Kitchen Manager in the organization of the work environment ;
- Install and maintain all the necessary equipment in the kitchen after every move ;
- Help set-up/strike dining area.

Requirements

- 3 years experience in a similar position ;
- Bilingualism (French and English) an asset ;
- Adaptability ;
- Sense of priority and organization ;
- Team spirit.

Salary

To be discussed according to experience.
Transportation, lodging and food are provided on tour.

Starting: immediately

Candidates should apply to:

Cavalía inc
Ref.: Chef
Fax: (514) 879-9003
E-mail: rh@cavalía.net

Only selected candidates will be contacted. Please do not call.