



Job Title:	Head Chef	Location:	Local - Toronto
Level/Salary Range:	\$25.00	Position Type:	Hourly
HR Contact:	Restaurant & Lounge Manager	Date posted:	January 31, 2019
Will Train Applicant(s):	New Hire Training provided / Performance Management as per Employee Handbook	Posting Expires:	January 31, 2020
External posting URL:	www.shamrockbowlandrestobar.com @ careers		
Applications Accepted By:			
E-MAIL: axel@shamrockbowlandrestobar.com Subject Line: Head Chef		MAIL: SHAMROCK BOWL AND RESTO BAR 280 Coxwell Ave. Toronto, Ontario M4L 3B6	
Job Description			
ROLE AND RESPONSIBILITIES <ul style="list-style-type: none"> - Ensures that the Shamrock Bowl & Restobar Food Concept is implemented with creativity, professional integrity and strong attention to detail. - Creates the standards for preparation, production, presentation as well as the training of all Line Cooks. - Prepares items as per recipes and safe food handling guidelines - Ensure that food presentation matches the guidelines set forth within the menu - Ensure that flavor profiles are consistent - Sources and maintains food supplier - relationship development with the focus on best quality and value ratio is expected to ensure guest satisfaction and cost control - Will control quantities, check quality of all food deliveries - Visits Food supplier operations unannounced twice per calendar year. - Maintain a clean and safe culinary environment at all times - Maintain all kitchen equipment in clean and safe condition - Manages all Food inventory and manages all re-stocking procedures - Supplies food items to bar staff - Is community minded and ensures we leave a small footprint in terms of waste and environmental impact - Ensure all work is conducted in a safe and healthy manner - Ensure that "ServSafe" regulations are followed at all times 			



- Be professional in the way you portray your relationship with SBRB and its affiliates within Social Media, in case you feature us.

QUALIFICATIONS AND EDUCATION REQUIREMENTS

Previous experience working in a supervisory or management capacity in a fast paced lounge and food / Night Club culinary position for a minimum of one year is required.

A training or apprenticeship with either culinary schools or vocational college programs will be preferred.

CPR skills will be preferred.

PREFERRED SKILLS

Excellent communication skills orally are preferred. Being able to safely lift 25 kg is an expectation.

ADDITIONAL NOTES

It is understood that terms such as “common sense”, trust and loyalty to the people you work for, work with and essentially serve is to be genuine and present at all times while on duty.

We expect that breaks and healthy work habits are being pursuit on a daily basis. Punctuality is a common courtesy and a sign of respect to all involved in this business. We expect the highest personal grooming standards to be kept while working at SBRB.

SBRB is an equal opportunity employer and a harassment free work place. There is zero tolerance for harassment of any kind.

Reviewed By:	Click here to enter text.	Date:	Click here to enter a date.
Approved By:	Click here to enter text.	Date:	Click here to enter a date.