

Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067 Toll Free Fax: (877) 825-7564 L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting

Date Printed: 2024/05/04



Production Chef

Job ID 10-1A-E9-49-BE-08

Web Address https://careers.indigenous.link/viewjob?jobname=10-1A-E9-49-BE-08

CompanyRed River CollegeLocationSelkirk, Manitoba

Date PostedFrom: 2018-12-11To: 2018-12-20JobType: Full-timeCategory: Education

Languages English

Description

Production Chef (Term)

Food Services

Full-Time, Term Position Available (up to 06/31/2019) with Possibility of an Extension

Interlake Campus/Selkirk, MB

Red River College is a leader in applied learning and innovation. Our talented team of employees is passionate about education, innovation and student success. We offer competitive salaries, extensive benefits, and the opportunity for personal and professional growth in a rewarding career.

The successful candidate will be responsible for day to day operation of the food service operation at Notre Dame Campus, Red River College. The successful incumbent will provide leadership to food service workers in accordance with organizational objectives while upholding the values, service standards and image of Red River College. The incumbent ensures the efficient and cost effective operation of food services while fostering a positive working and learning environment. They are also directly responsible for food production in all areas that aims to exceed customer expectations. Additionally the incumbent will be required to perform: setup and preparation of workstations for preparing and cooking weekly menu items, which include but is not limited to: vegetables, meats, soups, sauces and gravies; performs taste and temperature tests, ensures that all supplies are portioned accurately, properly stocked and rotated; dates and properly packages all foods.

REQUIRED QUALIFICATIONS

- A diploma in Culinary Arts or an equivalent combination of education and experience may be considered
- Red Seal Designation in the trade of Cook
- Several years of current and relevant experience as Sous Chef, Kitchen Manager, or Head Chef in either a large cafeteria or hotel environment.
- Experience in procurement of food and materials relevant to a food service operation.
- Experience in the implementation, documentation & costing of all food service menus for cafeteria and catering menus.
- Excellent organizational skills and strong attention to detail
- Excellent interpersonal communication and customer service skills
- Ability to work in a fast-paced environment
- Experience in kitchen scheduling and staff management
- Effective conflict resolution skills
- Strong understanding of Microsoft office
- Values Diversity, Equity, and Inclusion
- Commitment to lifelong learning

ASSET QUALIFICATIONS

- Experience using inventory control software / graphic design software / experience with e-menu boards
- Experience in hospitality at Red River College
- Experience using Point of Sale (POS) system
- Fine dining / Banquet experience
- A valid Food Handler's Certificate; or ability to obtain within 6 weeks of hire date

CONDITIONS OF EMPLOYMENT

- Applicants must be legally entitled to work in Canada
- This position may be required to work evenings and/or weekends
- This position may be required to work overtime
- This position requires a valid class 5 drivers license

How to Apply

Applicants are to clearly demonstrate how they satisfy the selection criteria in their written submissions and must identify the competition number they are applying for in the subject line of the email

Apply to Red River College by email: humanresources@rrc.ca

This competition may be used to establish a 12 month eligibility list of qualified candidates for future vacancies.

We seek diversity in our workplace. Aboriginal persons, women, visible minorities and individuals with disabilities are encouraged to apply.

Competition #: 2018-208

Closing Date: December 20, 2018 Salary: \$19.48 - \$23.72 hourly

We thank all applicants for their interest, but only those selected for an interview will be contacted. Red River College provides accommodations to applicants with disabilities throughout the hiring process. If an applicant requires accommodation during the application or selection process, Human Resource Services will work with the applicant to meet the accommodation needs.

For more information and other employment opportunities, visit blogs.rrc.ca/hr 2055 Notre Dame Ave, Winnipeg, Manitoba, Canada R3H0J9