



# 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.Link's 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.

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# Job Board Posting



Careers.Indigenous.Link

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## Chef De Partie

<b>Job ID</b>	<b>F3-B3-99-2D-ED-7E</b>
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=F3-B3-99-2D-ED-7E">https://careers.indigenous.link/viewjob?jobname=F3-B3-99-2D-ED-7E</a>
<b>Company</b>	Ivy Ristorante
<b>Location</b>	London, Ontario
<b>Date Posted</b>	From: 2020-11-19 To: 2021-05-18
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$21/hour + gratuities
<b>Languages</b>	English

### Description

Business Address: 587 Oxford St East, London, Ontario N5Y 3H9

Job duties:

- Prepare and cook food for regular service and for special guests or functions, including modifications when necessary to accommodate food restrictions, allergies, or by special request
- Support Kitchen Manager in ensuring exceptional kitchen operations with consistent and premium quality Italian food
- Assist with recipe development and developing event-specific menus
- Train kitchen staff in preparation, cooking and handling of food as assigned
- Supervise kitchen staff
- Support sourcing, ordering, and procurement of foods as required
- Maintain detailed records of food costs, usage, and inventory
- Aid in kitchen equipment purchases, repairs, and maintenance
- Follow all hygienic protocols and help ensure kitchen and work areas remain clean
- Follow company operating procedures and industry best practices

Skills and Qualifications:

- Minimum 7 years cooking experience with solid skills in: preparing and cooking complete meals or specialty foods such as pastries, sauces, soups, salads, vegetables, meat, poultry and fish dishes; creating new recipes and instructing other cooks in preparation, cooking, garnishing and presentation of food; time management to ensure all food meets quality and efficiency standards
- At least five years experience as a Chef de Partie or Sous Chef in an upscale Italian cuisine restaurant
- Strong passion for creating excellent food with specialty culinary techniques
- Demonstrated ability to manage teams of 5 or more people
- Effective interpersonal skills
- Ability to work both independently and closely with others
- Proven ability to work in an organized and highly efficient manner
- Excellent team player
- Strong time management skills and ability to work in a fast-paced environment with tight deadlines
- Proven ability to quickly learn new skills and assume responsibilities
- Committed to personal growth and development of skills
- Baking experience and dessert preparation skills is an asset
- Must have flexible schedule and be available for varying shifts including morning, afternoon, evening and late night, weekdays, weeknights and weekends.
- Must have appropriate Food Handler Certificate
- Strong working knowledge of food safety and allergens

Terms of Employment: Permanent

No benefits package offered

### Experience

5 years or more in restaurant setting in Chef de Partie position or position with similar job duties

Recent Italian cooking experience required

### Credentials

Safe Food Handlers Certificate, WHMIS

### Education Requirements

A culinary or related-field diploma is required

### Work Environment

Fast-paced work setting with tight deadlines. Noisy, hot conditions and involves standing for long periods of time.

### How to Apply

Applications will be accepted by email only at [careers@ivyristorante.com](mailto:careers@ivyristorante.com)

While we appreciate all applicant's submissions, only shortlisted candidates will be contacted for an interview.