



**POSITION:** Chef

**STATUS:** Permanent  
Full-time / Days

**PLACE:** To be determined

## **JOB DESCRIPTION**

The chef is the person responsible for the preparation, seasoning, cooking and calculating the portions of the food. The chef plans, elaborates the menus, supervises and manages the activities as well as the employees of the kitchen area ensuring maximum utilization of the produce. The person receives, verifies and stores the merchandise as well as being responsible for ordering the food products and maintaining the kitchen equipment. The chef is responsible for recruiting and hiring of the kitchen personnel.

## **QUALIFICATIONS REQUIRED**

- ✓ Diploma in establishment cooking
- ✓ More than 5 years experience as chef
- ✓ Experience in employee supervision
- ✓ Knowledge of stock management
- ✓ Knowledge of calculation of cost price
- ✓ M.A.P.A.Q. Certificate re manipulation of food and hygiene
- ✓ Capacity to endure stress
- ✓ Leadership
- ✓ Organized
- ✓ Must like elderly people
- ✓ Master sauce chef, an asset
- ✓ Diploma in French cooking or new cooking, an asset

This job description is not to be considered complete, as each individual may be expected to accomplish different tasks associated with the objectives envisioned by the company.

We advocated equal opportunity in matters of employment.  
Only applicants selected shall be contacted.