



Winchelsea Events

CATERING & SPECIAL OCCASIONS

First Cook/Pastry Chef

Winchelsea Events is looking for someone who possesses a passion and a love of ingredients, someone who performs well under pressure and recognises the importance of motivating and leading junior members of staff who may also be working under pressure. The role of first cook/pastry chef is challenging, as they will be expected to ensure the kitchen is producing top-quality cuisine and that prep staff are trained and developed. In addition, they will take charge of the kitchen in the executive chef's absence. This is a responsible, creative job where the successful candidate can really flex their talents in the high pressure catering industry.

Key responsibilities:

- Running the kitchen when the executive chef is away
- Ensuring high culinary standards
- Managing food purchasing and storage
- Maintaining a safe and hygienic kitchen environment
- Ordering all cleaning products and ensuring health and safety standards
- Helping create new recipes and write menus

Key skills:

- A flair with ingredients
- An ability to stay calm when the pressure mounts
- Strong leadership skills
- First rate culinary skills
- Excellent knife skills
- Efficient food preparation
- Excellent pastry skills
- Punctual
- Hard working
- Motivated
- Approachable team player and leader
- Able to prioritize tasks

Hours of work:

The hours of work could include split shifts, weekends and evenings, averaging between 30-40 hours per week.

Qualifications:

- Minimum 2 years experience in catering industry, in both culinary and pastry
- Recognized training in Culinary Skills/Chef Training, Culinary Management and Baking and Pastry
- Supervisory/management experience

This is a permanent position. Wage commensurate with experience and training.

Apply to:

Winchelsea Events
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Winchester, ON K0C 2K0

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613-808-9258