



COVID-19 Prep Cook Position

- Hillsburgh and Guelph, Canada
- Contract Position starting May 2020 as part of the CRA Student/Youth Employment Initiatives – start dates are flexible and could lead to permanent position for the right candidate

Company Description

We value visionaries with relentless creativity and personal initiative. Fan/Joy provides advancement opportunities through training and development and we foster people by awakening each person's unique abilities.

What's in it for you?

- Opportunity to make change and have impact on the immediate needs of our most vulnerable populations during the COVID 19 crisis
- Competitive wages & full time salary packages. We are proud to be a Living Wage Certified Employer
- A comprehensive group benefits program for Perm FT employees
- Meal allowances after probationary period negotiable
- Training and development opportunities. Creativity & Growth is expected
- Staff dining and merchandise discounts
- Waste management and Loss Prevention bonuses to support our vision of 2% waste for the Company and a circular food economy
- Profit sharing and investment opportunity for the right candidate with demonstrated and proven capacity and commitment to the Company

Prep Cook Primary Duties & Responsibilities:

- Efficiently execute the menus of Executive Chef Pam Fanjoy including our Gourmet to Go Meal program, prepping & cooking delicious farm to table food for COVID 19 efforts to nourish our most vulnerable customers including special dietary requests as required
- Create your own creative features that are in line with the brand standards to minimize all food waste as a priority to control food costs
- Assist with the management and stocking the Gourmet to Go meals with prepping food, executing online orders received, developing and then maintaining an efficient ordering and inventory system of execution and promoting the growth of sales by 50% by June 2020 through online and social media promotions
- Consistently maintain kitchen production, operations, organization and cleanliness of the facility including, but not limited to dishes, deep clean of kitchen & equipment, fridge cleaning & inventory, catering equipment and supplies.
- Build and maintain effective, positive relationships with team members and our Leadership Team, investors and consultants
- Follow proper ordering, inventory and receiving of food products abiding by all COVID-19 procedures to maintain both the health and financial targets as per company standards
- Demonstrates high personal integrity, business ethics and actively engage in the ongoing promotion of the Fan/Joy brand, values & mission
- Conducts recruitment and selection, training and development, peer reviews of performance and supervision or culinary or students as well as Fan/Joy's Junior Chefs
- Effectively use conflict resolution and creative problem solving skills
- Maintain weekly food & beverage inventories, place weekly orders in line with sales projections and results using Mac based Touch Bistro, or other POS systems effectively.
- Collaborate in a friendly and professional manner with all community partners
- Ability to motivate, inspire and positively mentor our Jr. Chefs in our Life Skills Program
- Other duties as assigned

Qualifications

- Previous experience & professional culinary school certificate in a similar environment - pay to align with professional experience beginning at \$15/hr with the opportunity to reach our Living Wage target of \$18/hr within 12 months
- Passion for food & culinary excellence
- High level of personal and professional integrity
- Discipline, good hygiene and ability to execute vision of the company
- Ability to build and nurture relationship with compassionate leadership, clear direct communication skills and strong interpersonal skills that contribute positively to our 'no drama' work environment
- Reputation for paying fanatical attention to detail - OCD traits welcomed!
- Demonstrates personal drive, self direction and can take initiative
- Performs well in a performance based culture of A players
- Is very hands on and motivates others by setting the example
- Ability to take direction and remain calm under pressure while working in a fast-paced environment on and off site as needed
- Organizational skills, attention to details and ability to multi-task.
- Red Seal and culinary or other equivalent degree an asset
- Ability to lift 50 lbs and demonstrate agile mobility and health is required
- Ability to taste all types of foods to ensure quality standards
- Driver's License, Smart Serve Certification, Safe Food Handler's Certification (every 2 years) and Vulnerable Sector Police Check acceptable to the Company, at your cost, must be received prior to employment start or with Management authorization by December 31st, 2020.

Rev Feb 2021.