



Corporate Chef

Do you have what it takes to work with HyLife's Premium Pork?

Grow your culinary skills in a fast-paced, diverse atmosphere while working with high-quality pork products that are recognized across the world. This position will allow you to collaborate with our team of chefs in Japan and have the unique opportunity to work alongside our executive team when planning various events and hosting international guests. This role will play a pivotal part in showcasing HyLife's passion for pork firsthand through our product.

As the Corporate Chef you will establish our product brand and manage all culinary experiences for our company events.

You can expect your days to include:

- Manage and coordinate all culinary elements for corporate events located throughout Southeastern MB
- Partner with the Marketing department to strategically develop and promote the HyLife brand
- Oversee the lively Neepawa Cafeteria operations, profitability, budget and staff
- Work alongside our Chef's in our restaurants in Japan, HyLife Pork Table
- Be the face, salesperson and host for HyLife's exceptional pork offerings

What you will need to succeed:

- Executive Chef experience of five years or more
- Experience in cost control including food, equipment, labor and waste to meet the food quality goals and the
- Strong leadership and collaboration experience and expertise required
- Diploma Certification in a Culinary discipline an asset, including Red Seal
- Certified Chef De Cuisine an asset
- Working knowledge of Microsoft Office Suite with a focus on Excel
- Travel required to different locations for corporate events

At HyLife we are committed to developing and investing in our employees and providing them limitless opportunities across our operations. If this opportunity aligns to your career goals and ignites your passion **apply now** online at www.hylife.com/current-opportunities.



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