

The Backyard on Aberdeen

Catering Chef – Full-time, Permanent

Location: Brandon, MB

Start date: September 2021

The Backyard on Aberdeen is a growing, dynamic venue which is part of an organizational trifecta in the hospitality industry. We are recruiting for an experienced, creative, highly organized, self-starter who can be part of this growing, fast-paced catering and events team. This individual will be a key employee in the successful growth of the business, with a passion for food, exceptional customer service and a drive for improvement.

To be a successful in this role, you must show leadership ability and skill to work cohesively with the team. You must be able to handle high pressure environments with exceptional time management and organizational skills.

Required Skills:

- able to take the lead to problem solve and make decisions with little to no direction
- strong ability to work within a team environment as well as individually
- ability to work under pressure in a fast-paced environment
- able to multi-task proficiently
- able to communicate clearly to give direction and coordinate with other departments
- proficient in written and oral communication
- able to lift, carry and pull up to 40lbs and able to constantly stand and walk throughout shift
- able to withstand exposure to kitchen equipment includes large and small ovens, stoves, steam kettles, mixers, sheeter, fryers, bbqs, steamers, fridges and freezers

Job Duties:

- Participate in the planning, preparation, cooking and serving of food items according to menu, recipes and standards
- Maintain and rotate inventory to minimize spoilage
- Maintain record of food, supplies, equipment
- Order supplies and equipment
- Work closely with the team to organize and manage catering events
- Maintain clean, safe and efficient kitchen operations
- Comply with and implement all sanitation, health and safety and nutrition requirements
- Train staff in preparation, cooking and handling of food

Job Qualifications:

- Culinary Arts training / Journey person certification
- Food Safe Handling certification
- Familiarity/training in varied dietary requirements an asset
- Minimum 3 – 5 years culinary experience in a restaurant, catering and/or event venue
- Valid Class 5 Drivers License

* Work schedule will include evenings, weekends, and holidays when necessary.

Deadline to apply: August 24, 2021 (only those chosen for an interview will be contacted)

Please direct all inquiries and applications to:

Kelly Beattie, Acting Recruitment Coordinator

kelly@agricultureadvisorygroup.com