

We're Hiring – Second Cook

NAV CENTRE, 1950 Montreal Rd., Cornwall, Ontario, K6H 6L2

Are you looking to work for a company that shares your passion? Would you like to grow your career in the exciting hospitality industry? Then the NAV CENTRE is the place for you! Take the opportunity to work for a company that invests in its employees and their rising career path.

Your Contribution

The NAV CENTRE is seeking dynamic individuals to fill the role of **Second Cook** in Cornwall, Ontario.

Overall Responsibilities:

Manage the daily functions of the kitchen with the supervision of the sous chef and the Executive Chef.

Qualifications:

2-3 years cooking experience in similar environment.

Essential Functions:

- a. Provide the highest quality of service to customers at all times
- b. Be able to answer any recipe and production questions
- c. Assures safe, quality food products are maintained at all times
- d. Implements and maintains all standards set by Sodexo-NAV CENTRE policy
- e. Produces and maintains acceptable food quality control for all food products
- f. Follows menus, recipes, methods and specifications as directed by corporate policy and Executive Chef
- g. Maintain menu and food quality up to standards set by the Executive Chef
- h. Follows the HACCP procedures for food quality and safety
- i. Constantly strives to upgrade the food quality and presentation and establish the necessary controls that will assure a high level of quality and consistency
- j. Controls food waste and insures unused food is returned to the storeroom on a daily basis
- k. Enforces "clean as you go" work habits
- l. Clean and sanitize work stations and equipment and must follow all Sodexo, client and regulatory rules and procedures.
- m. Produces small to large batch goods using advanced and full range of classical cooking techniques.
- n. Select recipes per menu cycle, prepare bakery items, receive inventory, move and lift foodstuffs and supplies and prepare meals for customers requiring special diets.
- o. Attends training programs (classroom and virtual) as designated.
- p. Attends all allergy and foodborne illness in-service training.

- q. Complies with all company safety and risk management policies and procedures.
- r. Reports all accidents and injuries in a timely manner.
- s. May perform other duties and responsibilities as assigned by Sous Chef and Executive Chef.

Skills/Aptitude:

- a. Presents self in a highly professional manner to others and understands that honesty and ethics are essential.
- b. Ability to maintain a positive attitude.
- c. Ability to communicate with co-workers and other departments with professionalism and respect.
- d. Maintains a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives.

Our Advantages

The NAV CENTRE is committed to recruiting and retaining the best talent in the industry. By joining our team, you will have the opportunity to participate in a unique and energetic environment focused on meeting excellence.

We offer employees a competitive remuneration package, along with benefits and exciting work perks, such as a fitness membership for your family. Our management team is committed to growing our team professionally and personally; offering many training and development opportunities.

How to Apply

To learn more about the position and to apply, please visit www.navcentre.ca/careers today.

The NAV CENTRE is committed to employment equity and diversity and we also welcome and encourage applications from people with disabilities. We believe that a culture of innovation and excellence is created by the mix of backgrounds, ideas and perspectives that can be found in a diverse and inclusive workforce.

We thank you for your application, but only those candidates under consideration will be contacted.

About the NAV CENTRE

The NAV CENTRE offers an all-inclusive getaway experience for a diverse range of world-class event possibilities - from business meetings and conferences, to public receptions and private celebrations. As the largest hotel and conference centre in Eastern Ontario, we are committed to meeting excellence and can customize our packages to suit any occasion; offering our guests a delectable fusion of elegance, leisure and comfort.