

Job Title

Chef

Company Name

Yafa Cafe

Email

info@yafacafe.com

Phone

204-295-7155

Company Address

1785 Portage Avenue
Winnipeg, MB R3J0E8
Canada

Job Description**Essential Duties and Responsibilities:**

- Manage the kitchen
- Prepare and cook complete meals of specialty Arabic foods
- Plan menus and ensure food quality standards.
- Kitchen equipment purchases and repairs, food ordering, hiring staff
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Plan menus and order food and kitchen supplies
- Prepare and cook meals or specialty Arabic foods. Create new recipes as required
- Demonstrate new cooking techniques and new equipment to cooking staff
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Schedule and supervise cooks and other kitchen helpers
- Maintain inventory and records of food, supplies and equipment
- Keep kitchen and cooking equipment clean
- Responsible for ensuring food specifications and labor objectives meet all Company and customer requirements
- Orders raw material from storeroom and produces extra meals at last minute as needed
- Prepares daily production sheet and assigns tasks to employees; works with and directs employees through the use of the production sheet and passenger counts
- Responsible for all food items after requisitioning them from the storeroom; training and recurrent training of all employees on proper procedures of preparation

- Ensures safety procedures are adhered to; maintain cleanliness through shift to ensure quality product

Job Focus:

- Must love and support their TEAM!
- Must love and take care of guests!
- Must say “yes” and “thank you” often!
- Exhibits culinary talents by personally performing tasks while leading the staff and managing all food related systems
- Role models company quality standards and service
- Ensures that all equipment and facilities are in good working order and is properly maintained
- Is responsible for ordering products to ensure all par levels are maintained.
- Supervises and carries out the correct procedure of preparations, presentation and portion control for all raw and cooked foods in accordance with Company standards and food regulations
- Will work with other chefs in order to ensure the kitchen is running as smoothly and efficiently as possible
- Follow procedures for covering, labeling, dating and storing food in a timely manner
- Ability to work under time constraints and meet department deadlines
- Constantly growing and coaching lower management and staff
- Provides clear direction and achievable goals for their entire team
- Fully supportive of and cognizant of all Corporate Programs
- Understands and enforces federal, state and local food sanitation regulations
- Ability to communicate in English and French, Arabic is very desirable

Desired Qualifications:

- Has at least three to five (3-5) years of prior experience as a Sous Chef, Lead Cook or in the hospitality industry in a kitchen management role
- Must be at least 18 years of age or older
- Current with culinary concepts, practices and procedures
- Active in furthering his/her own culinary development
- Proven leadership and managerial skills
- Fluency in Arabic language is preferred but not required.
- Supports an environment of colleague growth and development
- Familiar with financial planning, analyzing data, trends and implementing strategies for improvement
- Clear and concise written and verbal communication skills
- Must have excellent organizational, interpersonal, and administrative skills
- Proficient in MS Word, Excel, and Company communication technology
- Culinary degree preferred but not required.

Education:

- Associates degree in the Culinary Arts or a Culinary Arts certification preferred.

Job Skills:

- Ability to cook meals according to detailed specifications.
- Ability to work in a fast paced, deadline driven environment.

- Must have strong and effective leadership skills, and the ability to successfully manage a team of cooks.
- Current or previous labor relations experience is a plus, but not required.
- Candidate must be comfortable with all levels of employees and have the ability to drive positive change.
- Ability to train others required.
- Must have the ability to give negative and positive feedback to employees on a daily basis.
- Excellent time management skills required. Ability to handle multiple tasks without losing focus on priorities.
- Strong organizational, analytical, communication and leadership skills required.
- Must be innovative and have the ability to make changes to the operation as needed to further improve the work environment and unit performance.
- Experience with menu design a plus.

Job Type: Full Time

Salary: based on experience

How to apply: email only