

Executive chef VERIFIED

Posted on May 15, 2024 by **Employer details**[Art-is-in Bakery Inc](#)

Job details

- Location250 city center ave suite 112Ottawa, ONK1R 6K7
- Salary90,000 annually / 35 to 45 hours per Week
- Terms of employmentPermanent employmentFull time
- Day, Early Morning, Evening, Morning, Overtime, Weekend
- Start dateStarts as soon as 2024-08-01
- Benefits: Health benefits, Financial benefits, Other benefits
- vacancies1 vacancy
- Verified
- SourceJob Bank #2865696

Overview

Languages

English or French

Education

- College, CEGEP or other non-university certificate or diploma from a program of 1 year to 2 years
- or equivalent experience

Experience

5 years or more

Asset languages

- Spanish

Work site environment

- Wet/damp
- Noisy
- Odours
- Hot
- Cold/refrigerated
- Non-smoking

Work setting

- Restaurant
- Urban area
- Cafeteria
- Catering firm
- Bistro
- Café
- Bakery

Ranks of chefs

- Executive chef

Responsibilities

Tasks

- Estimate amount and costs of supplies and food items
- Estimate labour costs
- Maintain records of food costs, consumption, sales and inventory
- Analyze operating costs and other data
- Demonstrate new cooking techniques and new equipment to cooking staff
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Prepare and cook complete meals and specialty foods for events such as banquets
- Supervise cooks and other kitchen staff
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Requisition food and kitchen supplies
- Arrange for equipment purchases and repairs
- Consult with clients regarding weddings, banquets and specialty functions
- Plan and direct food preparation and cooking activities of several restaurants
- Plan menus and ensure food meets quality standards
- Prepare dishes for customers with food allergies or intolerances
- Recruit and hire staff
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Train staff in preparation, cooking and handling of food
- Leading/instructing individuals

- Prepare pastry for special occasions, such as weddings and birthdays

Supervision

- More than 20 people
- Staff in various areas of responsibility

Credentials

Certificates, licences, memberships, and courses

- Cook Trade Certification
- Food Safety Certificate

Experience and specialization

Cuisine specialties

- Canadian
- Mexican

Food specialties

- Bakery goods and desserts
- Cereals, grains and pulses
- Cold kitchen
- Eggs and dairy
- Fish and seafood
- Meat, poultry and game
- Stocks, soups and sauces
- Vegetables, fruits, nuts and mushrooms
- Chocolate
- Desserts and pastries
- Breads and rolls

Area of work experience

- Manager

Additional information

Transportation/travel information

- Public transportation is available

Work conditions and physical capabilities

- Fast-paced environment
- Work under pressure
- Tight deadlines
- Handling heavy loads
- Physically demanding
- Attention to detail
- Combination of sitting, standing, walking
- Standing for extended periods
- Bending, crouching, kneeling

Personal suitability

- Leadership
- Dependability
- Efficient interpersonal skills
- Excellent oral communication
- Flexibility
- Initiative
- Organized
- Reliability
- Team player

Benefits

Health benefits

- Dental plan
- Health care plan
- Paramedical services coverage
- Vision care benefits

Financial benefits

- Life insurance

Other benefits

- Paid time off (volunteering or personal days)

- Parking available

Employment groups [Help - Employment groups](#)

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for persons with disabilities Support for newcomers and refugees Support for youths Support for Veterans Support for Indigenous people Support for mature workers Supports for visible minorities

Who can apply to this job?

The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

How to apply

Direct Apply

By applying directly on Job Bank (Direct Apply)

By email

admin@artisinbakery.com

By mail

250 city center ave suite 112 Ottawa, ON K1R 6K7

How-to-apply instructions

Here is what you must include in your application:

- Letter of recommendation
- Cover letter

This job posting includes screening questions. Please answer the following questions when applying:

- Are you available for the advertised start date?
- Are you currently a student?
- Are you currently legally able to work in Canada?
- Are you willing to relocate for this position?
- Do you currently reside in proximity to the advertised location?

- Do you have previous experience in this field of employment?
- Do you have the above-indicated required certifications?
- What is the highest level of study you have completed?