

Church Out Serving

we love where we live



JOB POSTING

CHEF – RIVERSYDE 83

June 2022

Church Out Serving invites applications for the full-time position of Café Front of House Manager at Riversyde 83, our new, opening-soon, community foodhub in the heart of downtown Simcoe.

ROLE DESCRIPTION SUMMARY

The Chef will exude a passion for all things food and community, and exercise that passion to manage our commercial kitchen operations as it supports the Riversyde 83 Café, Catering Services and Marketplace Meals-to-Go. The Chef will embrace the heart of Church Out Serving, evidenced by having a strong alignment with our vision, mission and values.

WHO WE ARE

CHURCH OUT SERVING

Church Out Serving (COS) is a community-focused, faith-inspired charity, located in Simcoe, Ontario. (www.churchoutserving.org) Founded in 2010, Church Out Serving runs a variety of valued programs that link local resources with need, drawing together people who are committed to “loving our neighbours” in practical ways, and making a difference here where we live.

RIVERSYDE 83

Riversyde 83 is our newest project, one that we are most excited to launch. Located in Norfolk County which is known as Ontario’s Garden, our new local food hub will be a gathering place where food, friends, and well-being converge. Our vision is to bring our community together in a warm, welcoming and beautiful space, which will feature two kitchens; a residential-style teaching classroom and a commercial food preparation kitchen, along with a trendy café, food marketplace, and meeting rooms.

TASKS AND RESPONSIBILITIES

The Chef will be responsible for the following tasks as it relates to commercial kitchen operations:

- Create annual, seasonal, monthly and event specific menus, along with food preparation that delivers exceptional quality, healthy, fresh and in-season local sourced foods for eat-in and take-out guests
- Establish new kitchen policies and procedures for food safety and handling, kitchen equipment, cleanliness, and other kitchen standards
- Oversee daily activities of the commercial kitchen staff and volunteers including training and supervision of kitchen assistants for café, catering services, meals-to-go, and special events
- Consult and coordinate with other Church Out Serving and Riversyde 83 staff, as it relates to food strategies, menus, orders, scheduling, events, and other
- Maintain food sources and supply, receiving, inventories, and storage
- Manage budgets, expenses, price points and work within them
- Other duties as assigned



SKILLS AND EXPERIENCE

The Chef will have the following skills and experience:

- Passion for cooking with fresh, healthy, local ingredients, excellent knowledge of nutrition
- Experience developing recipes and menus, creativity in using foods on-hand and in-season
- Excellent interpersonal skills, works well in a team environment, strong customer service orientation
- Ability to train and lead staff and volunteers to follow menu plans to ensure excellent, consistent quality and taste
- Food Safety Handling Certification and implementation in food preparation and storage
- Experience using and maintaining commercial kitchen equipment and tools
- Flexibility to work an evening or weekend, if required

QUALIFICATIONS

The Chef will ideally have the following qualifications:

- 5 years as a cook, chef or equivalent
- Degree or diploma program in culinary management or equivalent
- Restaurant management experience

COMPETITIVE SALARY

To be negotiated

START DATE

August 2, 2022

APPLICATION TIMELINE

Please submit resume with cover letter and two references to Eric Haverkamp, Board Chair, at churchoutserving@gmail.com. Applications will start to be reviewed on June 20, 2022.