



## Angus Valley Montessori Cook

### Job Description

Angus Valley Montessori School to serve the growing demand for superior quality preschool education. We are dedicated to providing the best possible foundation to inspire children for a lifetime of learning and achievement. We are looking for a passionate, experienced, and creative Chef to join our fast-growing team. The Chef will be primarily responsible for preparing nutritious and child-friendly meals while maintaining and ensuring the sanitation of the kitchen.

### Duties/Responsibilities:

The ideal candidate will be experienced in handling all Chef duties including, but not limited to:

- Develop recipes and determine how to present the food
- Plan seasonal menus and ensure consistent serving sizes and quality of meals
- Inspect supplies, equipment and work areas for cleanliness and functionality
- Train and supervise cooks and other food preparation workers
- Prepare food in a timely manner / time management
- Have efficient knife skills
- Check freshness of food and ingredients
- Order and maintain inventory of food and supplies
- Monitor sanitation practices and follow kitchen safety standards
- Establishing and maintaining collaborative relationships with various community partners
- Maintaining a healthy physical, emotional and social environment conducive to learning
- Ensuring the safety and wellbeing of children at all times
- Attending staff meetings, professional development activities, open houses, and parent-teacher interviews as required
- Ensuring that all regulatory standards required by federal, provincial and municipal governments are being met at all times
- Other duties as required

### The Ideal Candidate Should Possess:

- Culinary school diploma preferred
- Must have proven work experience for a minimum of two years
- Excellent time management skills and ability to work independently
- Attention to detail and proven problem-solving skills
- Must have excellent organizational skills with the ability to multitask
- Must have a valid First Aid & CPR Certificate
- Successfully complete a Criminal Record Check as required by provincial legislation
- Excellent verbal and written communication skills

- Must have proven work experience for a minimum of two years as a Chef
- Must possess a valid Food Handler/FoodSafe certification or equivalent food safety certification recognized by the applicable provincial health authority.
- Must have familiarity with sanitation regulations
- Hands-on experience with various kitchen equipment
- Advanced knowledge of culinary, baking and pastry techniques
- Up-to-date knowledge of cooking techniques and recipes; able to cook for children with allergies

Remuneration will be based on experience. We thank all applicants for their interest; however, only those selected for an interview will be contacted.