



Chef

Overview

Abbey Gardens' kitchen is expanding! We are looking for a full time, year round chef to join our team. The ideal candidate will have a strong knowledge of food preparation techniques, recipe development, bring new ideas to the kitchen, and be willing to prepare food from the existing repertoire of AG products.

Tasks will include:

- Prepare food in Abbey Gardens' commercial kitchen:
 - Salads
 - Catering
 - Sandwich fixings
 - Ready to go meals
 - Etc.
- Assist with catering, including:
 - Menu planning
 - Food preparation
 - Plating and delivery
- Preserves
 - Jams, pickles, relishes, chutneys, etc.
 - Soups
- Monitor stock levels and expiry dates for kitchen products
- Willing to experiment with lesser-known produce from our garden (kohlrabi, lovage, etc.)
- Lunch counter shifts as needed
- Assist the other staff team members as needed

Skills and experience:

- Organizational skills - ability to multitask and manage time in order to maximize kitchen output
- Customer service - comfortable interacting with visitors, describing food, handling unusual requests and questions
- Some knowledge of vegan and gluten free foods
- Food Handler's Certification or willing to get it
- Other food preparation experience
- Some weekend availability
- Experience preparing different meats (beef, chicken, pork)

This is a full time, year round position. We are looking to fill the positions as soon as possible. If you are interested in joining our team please contact Heather Reid at 705-754-4769 or email heather@abbeygardens.ca.