

Central Nova Scotia Sport & Entertainment (CNSSE) is an industry leading independent non-profit organization that operates the municipally owned Rath Eastlink Community Centre and provides event attraction and hospitality services for the provincially owned Nova Scotia Provincial Exhibition Complex; including the regions new signature event – the Nova Scotia Stampede.

JOB DESCRIPTION

Working with the Director Hospitality & Catering, The Rustic Table (RT) Kitchen staff will be responsible for all food production and implementation for Rustic Table, and any special events, within the CNSSE umbrella. The RT Counter and Kitchen staff are responsible to fill the critical role by supervising and directing food preparation. This role will ensure that RT will have a high level of consistency in food preparation, presentation and quality creating emphasis on local and Fresh while maintaining a high level of quality, and customer service.

DUTIES AND RESPONSIBILITIES (Included, but not limited to)

- Be able to implement various menu items
- Ensure proper operating hours are met each day
- Source, use and promote “local” ingredients as much as possible
- Works within a monthly set food cost budget, adjusts food requisitions and controls waste
- Monitor food outlets, buffets, stations and food displays for creativity, quality, cleanliness and food safety.
- Achieves budgeted revenues, controls cost (which includes labour, food, maintenance, etc.) and maximizes profitability related to the facility operations
- Provides a professional image at all times through appearance and dress
- Responsible for developing and executing culinary solutions that exceed customer’s needs, tastes and expectations
- Provide training, cross-training, coaching and performance management for all kitchen staff
- Implementation of health and safety procedures for the kitchen
- Must be able to be creative with various dishes while achieving a high level of quality
- The chef/cooks will ensure maximum productivity and exceptional quality standards and will develop written policies and procedures to enhance and measure quality
- The chef/cooks will ensure that high standards of hygiene, cleanliness and safety are maintained throughout all kitchen areas at all times
- Maintain a level of kitchen cleanliness that exceeds Nova Scotia Guidelines
- Submit remaining inventory list to the manager
- Any items needing attention
- Delegate responsibilities to any additional kitchen staff as required

! Current Criminal Record and Child Abuse Registry Checks are mandatory conditions for CNSSE employment. They must be completed and submitted before any training will begin. Wage offered is based on previous experience and level of training and/or certifications.

COVER LETTER + RESUME SUBMISSION: DIRECT TO ► **VICKI - VFIELDS@CNSSE.CA**

We welcome cover letters and resumes from all qualified applicants. However, only those selected for an interview will be contacted. Central NS Sports & Entertainment is an equal opportunity employer committed to diversity and inclusion in the workplace. We encourage applications from qualified individuals of all backgrounds.