



## **Booth University College Chef**

**Booth University College** has an opportunity for a **Chef** to join our Hospitality team. We are seeking a Chef who will bring his or her creativity, leadership and culinary skills to providing an enticing, high quality food service experience for our students, staff and for our guests at catered events.

### **Essential Functions of the Job**

Reporting to the Hospitality Manager, the Chef is responsible for preparation, cooking and presentation of food to our students, employees and catering customers. Key responsibilities include:

- Oversee the effective operation of the kitchen, instructing staff and coordinating work responsibilities of cooks and other kitchen staff
- Maintain excellent standards in hygiene, safety and all aspects of food handling
- Order food supplies and manage inventory
- Prepare menus for Booth Bistro and for special functions, pricing menus to meet budget
- Provide effective leadership in kitchen, communicating effectively with kitchen staff to ensure issues that occur during service are handled promptly and in positive manner and refer matters to Hospitality Manager as appropriate
- Strive for highest level of customer satisfaction; ensure kitchen is operating in ways that are consistent with the mission and identity of Booth University College
- Participate in meetings and training as required

### **Key Skills and Requirements for the Job**

- Formal training in culinary arts
- Red Seal certification preferred
- Commitment to Christian higher education combined with the ability to integrate your Christian faith in the workplace
- 2-3 years of experience in a kitchen management or chef role including responsibilities for budgeting
- Strong customer service orientation
- Demonstrated leadership skills; able to take initiative and creatively solve problems
- Ability to use knowledge of effective body mechanics to handle bulk items and to tolerate standing, walking, bending, and lifting for extended periods

**To apply**

This position of Chef is a full time position of 37.5 hours per week, Monday through Friday, with weekend or evening shifts for special events. The Bistro is generally closed for June and July and selected weeks in May or August. Benefits include a positive working environment, vacation and sick leave program, a retirement savings plan, health, dental and other group benefits.

After reading our Mission Statement below, if you are excited by this opportunity and possess the required skills then we invite you to apply to Marilyn Coupland, Human Resources Coordinator at [boothuc\\_careers@boothuc.ca](mailto:boothuc_careers@boothuc.ca)

**About Booth University College**

Booth University College is a Christian institution centrally located in Winnipeg. We are rooted in The Salvation Army's history of meeting the needs of the most vulnerable in society and are committed to "Education for a Better World" as described in our mission statement:

***William and Catherine Booth University College, rooted in The Salvation Army's Wesleyan theological tradition, brings together Christian faith, rigorous scholarship and a passion for service. The University College educates students to understand the complexities of our world, to develop the knowledge and skills necessary to be active contributors to society, and to know how Christian faith compels them to bring hope, social justice and mercy into our world.***