



**Position:** Chef

**Summary:** We are currently receiving applications for our small seafood restaurant. The successful applicant will be working in a small but busy kitchen. There are opportunities for catering jobs, contributing to weekly specials and preparing daily lunch “On the go” menu items. The individual will be part of a small yet energetic team. Passion for food and cooking is a must. Applicant must be a good time keeper, have strong organizational skills, good written and verbal communication skills and present clean and tidy in personal appearance.

**Responsibilities:**

- Cooking customer orders according to their preference.
- Prepping and organizing kitchen for food service.
- Maintaining food safety best practices.
- Following the outlined cleaning regime and guidelines.
- Collaborating with management to create a variety of daily and weekly specials.
- Assisting with fulfilling catering contracts and special orders.
- Collaborating with restaurant management on recipes and food preparation.
- Providing regular and accurate inventory.
- Occasionally taking on extra duties when the restaurant is short-staffed or when it is particularly busy.

**Minimum Qualifications & Experience:** Food Handlers Safety & Sanitation training, Culinary Certification (Diploma or degree) Some experience working with Short Order items, can navigate the kitchen with little to no direction, experience with cooking seafood dishes. No less than 2 years experience required.

Only shortlisted applicants will be contacted for an interview.

Apply in writing to [administrator@stdavidsseafood.com](mailto:administrator@stdavidsseafood.com).

Closing Date: November 10, 2022