



Assistant Chef

Job Posting

Naranj is a new, family oriented, middle eastern cuisine restaurant opening shortly at a prime location in Waterloo. We will provide a high-quality dining experience for our customers, based on the quality of our ingredients and the excellence of our cooking and food presentation. Combined with the extraordinary dedication to customer service, we will inspire customers to come back again and again. We will be in a high-volume traffic area, opposite one of Waterloo's busiest large malls.

We are looking for Assistant Chefs to work with the Owner / Head Chef and our Lead Chefs to provide food which will inspire our customers to come back again and again. As one of our Assistant Chefs, you will to amaze our customers with the quality of the food you prepare, cooking according to our Head Chef's recipes and specifications.

Responsibilities

1. Ensure adequacy of supplies at the cooking stations
2. Follow the guidance of the Head Chef / Lead Chef and have input in new ways of presentation or dishes
3. Put effort in optimizing the cooking process with attention to speed and quality
4. Follow the prep list created by chefs to plan duties
5. Label and stock all ingredients on shelves so they can be organized and easily accessible
6. Measure ingredients and seasonings to be used in cooking
7. Prepare cooking ingredients by washing and chopping vegetables, cutting meat etc.
8. Prepare ingredients that should be frequently available (vegetables, spices etc.)
9. Undertake cooking duties such as reducing sauces, parboiling food etc.
10. Maintain a clean and orderly kitchen
11. Ensure all food and other items are stored properly



12. Enforce strict health and hygiene standards
13. Work as a team member in the kitchen, maintaining a positive atmosphere even under the pressure of high -volume customer service requirements.

Requirements

1. Several years proven experience in an Assistant Chef / Chef de Partie / Prep Chef role
2. Excellent use of various cooking methods, ingredients, equipment and processes
3. Hands-on experience with modern kitchen equipment (e.g. grillers and pasta makers)
4. Ability to remain calm and undertake various tasks, even as the pressure of customer volume is increasing
5. Familiarity with food safety and sanitation regulations
6. Ability to work well as a member of a kitchen team
7. Culinary school diploma preferred; food safety certification is an added asset

How to Apply

Send your resume and a brief covering note telling us why you are the right person for this exciting role to naranjresume@the-right-talent.ca

You can find out more about Naranj and its other job openings at:

www.the-right-talent.ca/naranj



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October 2018

**The Right Talent is working with
Naranj's Owner
to build Naranj's great team.**

**We will be running 2 job fairs in the next weeks
Check the above web page for more information.**

Pass the news onto your friends and work colleagues.