

Employer: Pinnacle Caterers

Position: Pasta Chef

Terms of Employment: Full-time / Permanent

Location: Toronto, Ontario

Employment Address: 40 Bay Street, Toronto, Ontario M5J 2X2

Hours of Work: 40 hours/week

Language: English

Benefits: Eligible for discretionary bonuses and/or salary increases in accordance with company policy. Eligible for a dental and medical benefits package.

Salary: starting at \$27.00 CAD per hour depending on experience

Contact: Please send resumes to jcorkill@pinnaclecaterers.com and include "Pasta Chef" in the email subject line.

Duties:

- Producing high quality pasta, including both design and taste that are crafted in fine Italian Cuisine that represents the quality and presentation of Italian Cuisine
- Maintaining the restaurant kitchen by creating new recipes, assisting with menu planning, inventory, management of supplies, and ensuring that food meets quality standards
- Instructing kitchen staff in preparation, cooking, garnishing and presentation of food
- Preparing and cooking pasta as well as designing the food menu
- Demonstrating new cooking techniques and new equipment to cooking staff
- May clean kitchen and work area
- Supervising kitchen staff and overseeing kitchen operations
- Assisting with catering and special event menu planning
- Preparing and cooking complete Italian meals and specialty foods
- May requisition food and kitchen supplies

Requirements:

- Unique and specialized knowledge of cooking different kinds of artisanal handmade pasta is required
- 3+ years' experience in fine Italian cuisine is required
- 2+ years' experience in commercial food preparation
- Ability to work under pressure in a fast-paced environment
- Must be available to work evenings, weekends and holidays