



Fan/Joy's Gourmet to Go Production Chef & Junior Chef Programs Instructor

COVID-19 Contract Position – PT or FT

- Hillsburgh, Canada
- Contract Position starting Spring 2021 Dates are flexible and could lead to permanent position for the right candidate

Company Description

We value visionaries with relentless creativity and personal initiative. Fan/Joy provides advancement opportunities through training and development and we foster people by awakening each person's unique abilities.

What's in it for you?

- Opportunity to make change and have impact on the immediate needs of our most vulnerable populations during the COVID 19 crisis via our innovative Junior Chef Therapy and Life Skills Programs as well as our new Senior Care Plans that combine custom meal plans with family supports from our clinical team of social workers
- A sane, healthy work culture with amazingly sane, healthy working hours (mostly M-F 9-5 pm) PLUS competitive wages. We are proud to be a Living Wage Certified Employer. Yup, read that again....
- Training and development opportunities for yourself and the opportunity to mentor youth. Creativity and a commitment to your own continued professional and personal growth is expected
- Waste management and Loss Prevention bonuses to support our sustainability goals of 2% waste for the Company

- Profit sharing and investment opportunity for the right candidate with demonstrated and proven capacity and commitment to the Company

Primary Duties & Responsibilities:

- Proven leadership, cooking and people skills for management that are required to run an efficient, inspiring and profitable food service production kitchen making large quantities. Skills must include a high capacity to remain organization, focused, execute menu planning, accurate costing, recipe conversions, social media promotions and managing our clear sustainability objectives
- Efficiently and with attention to details you will execute the menus of Executive Chef Pam Fanjoy for our Gourmet to Go Meal program, cooking delicious farm to table food for COVID 19 efforts to nourish our most vulnerable customers including executing our new Seniors Meal Programs of customized menus collaborating with our Registered Dietician, with whom you will also deliver educational programs and champion our goals around health promotion
- Ability to motivate, inspire and positively mentor our Jr. Chefs across all of our therapeutic Life Skills Programs working collaboratively to promote individualized treatment plans for high risk youth as a team with CYW's or social workers
- Create features that are in line with the brand standards and minimize all food waste, demonstrating your commitment to Our Food Futures objectives to help us advance this cause and be seen as leaders in the movement
- Communicate the brand vision to all culinary team members and lead by example. Reinforces the Fan/Joy values daily and inspires the team with his/her exciting vision for our Gourmet to Go expansion.
- Manage and stock the Gourmet to Go meals, executing online orders, managing deliveries with our in house drivers to ensure seamless service. Assist and contribute to the developing of useful systems as we scale and then maintain an efficient ordering and inventory system to promote the growth of G2G sales by 100% of 2020 revenue by July 2021 utilizing our new online capacity and social media promotions
- Consistently maintain kitchen production, operations and cleanliness
- Build and maintain effective, positive relationships with team members and our Leadership Team, investors and consultants

- Conduct zoom classes with select partners such as private schools or corporate teams and/or as customer events
- Follow proper ordering, inventory and receiving COVID-19 procedures to maintain food costs as per company standards
- Demonstrates high personal integrity, business ethics and actively engages in the ongoing promotion of the Fan/Joy brand, values & mission
- Conducts recruitment and selection, training and development, reviews of performance and daily employee coaching, as well as supervising culinary students with a strong value towards mentorship
- promote the growth of corporate catering and special events held at our teaching studio and select venues in 2021 including menu development, taking catering orders, improving website offerings and catering page/s that utilize e commerce and streamline ordering process
- Effectively uses conflict resolution and creative problem solving skills
- Collaborate in a friendly and professional manner with all community partners and our interdisciplinary team as we grow our Fan/Joy Counselling and Culinary Training Center
- Other duties as assigned including program development and projects in the establishment of a second location in Guelph or KW in 2021.

Qualifications

- Previous Sous Chef or Chef de Cuisine experience in a similar environment
- Passion for food & culinary excellence as well as an interest in promoting mental health, food security, equal opportunities and safe work cultures, and the elimination of poverty. SOCIAL IMPACT matters at Fan/Joy and you should be as passionate and involved in that as you are about food
- High level of integrity, positive attitude and growth oriented
- Discipline and vision for a more sustainable planet and future.
- Ability to build and nurture relationships; strong team leadership and interpersonal skills
- Reputation for paying fanatical attention to detail - OCD traits welcomed.
- Personal drive to be better every day and take initiative at work
- Exceptional communication skills with all levels of the organization
- Performs well in a performance based culture

- Is very hands on and motivates by setting the example as a mentor
- Ability to take direction and remain calm under pressure while working in a fast-paced environment.
- Organizational skills and ability to multi-task.
- Red Seal and culinary or other equivalent degree an asset
- Ability to lift 50 lbs and demonstrate agile mobility
- Ability to taste all types of foods
- Driver's License, Smart Serve Certification, Safe Food Handler's Certification (every 2 years) and Vulnerable Sector Police Check acceptable to the Company

Salary: \$18-\$22/hr dependant on experience

Additional Information

Please send your resume with a thoughtful cover letter to pam@chefpamfanjoy.com

** We thank all applicants for their interest in Fan/Joy, however, only suitable candidates will be contacted to continue the application process. **

Feb 2021.