



**Job Title:** Event Cook

**Job Purpose:**

The Event & Prep Cook reports to the Executive Chef, Chef de Cuisine and Sous Chef. This position will support the smooth running of kitchen operations and food production, upholding exceptional food quality at all times. This position is hands on with the food preparation and execution of events. This position is responsible for helping to maintain the day-to-day functions of the kitchen, creating memorable guest experiences at events, and collaborating with fellow team members and leadership to continually improve and advance kitchen operations.

**Position Details:** This is a full-time opportunity. The house of work will vary and may be irregular, and will be those hours required to meet the responsibilities of the job. Open availability and flexibility is preferred during peak operating periods.

**Compensation:** Starting at \$25 an hour

**Benefits:** We offer 100% employer paid extended health & dental, health and wellness, professional development tuition, donation matching and more! Learn more about the amazing employee perks we offer at [trufflesgroup.com/careers](http://trufflesgroup.com/careers)

**Key Responsibilities**

- Assists in day-to-day kitchen operations including quality control, sanitation, cleanliness and safety
- Ensures that standardized recipe and plating manuals are followed for food preparation and presentation, while also keeping an open mind to encourage change, quality, presentation, and expression of their passion
- Maintain, develop and exhibit strong knowledge of food products and to skillfully apply relevant cooking techniques
- Supports communication and execution of the food program
- Exemplifies all aspects of our core values, while consistently achieving the highest standards of product and service at all times
- Builds and maintains professional and positive relationships utilizing strong communication skills with all leadership and team members (front of the house and kitchen alike)
- Such other and unrelated duties as may be assigned from time to time by the Employer

**Education, Skills and Qualifications:**

- 2+ years of experience as a cook or catering chef
- Professional demeanor and conduct

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- Passion for food and culinary excellence
- Discipline, vision, and strong attention to detail
- Food Safe level 1
- Red Seal certification considered an asset
- Experience in a high-volume, quality-oriented catering or banquet environment is an asset

## Apply today!

Our ideal candidate has a passion for our culture, our brands and being an active member of our team. If this position sounds like a great fit for you, **please send your resume to [careers@trufflesgroup.com](mailto:careers@trufflesgroup.com)**.

*We are grateful for your time and consideration in applying to join our team. Shortlisted candidates will be contacted for interviews.*

*The Truffles Group is an equal opportunity employer. Should you require accommodation during the recruitment process, please reach out to Nadia Valckx, Recruitment and HR Generalist, [nadia@trufflesgroup.com](mailto:nadia@trufflesgroup.com)*

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