

Job No: 3**Position:**

Assistant Banquet Chef

NOC:

63200

Name of Company:

Events East

Website URL:

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Responsibilities and tasks of the position:

Events East Group is now inviting applications for the position of **Assistant Banquet Chef** with our Food and Beverage team.

Reporting to the Executive Chef & Executive Sous Chef while under the direction of the department's Banquet Chef, this leadership role will provide a wide range of support with event forecasting and contract delivery, inventory requisitions, and rotation of both prepared products and operational par-stock levels, staff scheduling, team coaching and supervision, and ensuring a clean, safe, and respectful work environment.

- Assist with banquet event forecasting.
- Schedule and approve time and attendance with Synerion.
- Perform inventory requisitions and rotation of both prepared products and operational par-stock levels.
- Prepare, confirm, and supervise the production of work orders.
- Design and create standardized recipes for events.
- Deliver events as per published contracts and event plan.
- Ensure the department maintains a clean and safe work environment.

Qualifications for the position:

- Completion of a one or two-year recognized culinary program.
- Red seal certification as Cook or international equivalence.
- Previous culinary leadership experience from a supervisory and/or supportive role.
- 5+ years' experience in high-volume culinary production (500+) with competencies in fine dining.
- Proven communication, organizational, and time management skills.
- Strong computer skills, i.e. Excel, Word and event management and scheduling software systems.
- Reliable, friendly individuals with a strong attention to detail and high standards of personal hygiene and grooming with regard to food safety.
- Proficiencies in Rational oven technology an asset.

- Able to work standing for long periods of time, to perform repetitive tasks, lift up to 50lbs, push or pull wheeled equipment up to 200lbs (assisted)
- Must be legally permitted to work in Canada.
- Must be available to work flexible shifts, including early morning, evening, weekends, and holidays as required.

Location (remote, hybrid, in person):

In person

Employment type:

Full time

Salary range and benefits:

- Salaried role
- 3 weeks of vacation starting
- Sick and personal days
- Uniforms and PPE provided
 - Employee and Family Assistance Program (EFAP) available through Telus Health Discounts
 - Free counselling services
 - Resources available for personal life needs
 - Medical & Dental benefits through Medavie BlueCross as soon as you start!
 - Short Term Illness (STI) and Long Term Disability (LTD)
 - Participation in the Province of Nova Scotia Pension Plan (Public Service Superannuation Plan)
 - 13 paid holidays or Time in Lieu for working on the holiday
 - Paid bereavement leave
 - Discounted transit bus pass through SmartTrip
 - Discounted gym membership at Goodlife Fitness
 - New state-of-the-art kitchen
 - A team that is committed to ensuring work-life balance

Languages required:

English