

<https://chefschool.ca/job/1284/>

Multiple Culinary Positions

Description

We are a small boutique hotel that offers breakfast, lunch, and dinner. We offer a casual fine dining experience, serving food that is made from scratch using as many local products and ingredients as possible with a focus on seafood. During the summer season, we are known to have fresh halibut, bluefin tuna, shark, cod, salmon, and lobster, among many other offerings depending on availability.

We are always looking for eager young talent who have a passion for cooking.

Since we are open for all three main meals of the day we have many positions for different levels of skill. We are not afraid to let the students who show an interest in things like breaking down large cuts of meat or fish (we are known for getting very large halibut) the chance to get their feet wet. Others may be better suited for large-format preparation jobs or garde mange or entremetier.

Message with your resume for more information

Contacts

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Hiring organization

The Culinary Arts School of Ontario