



Job Posting - COOK

The Cook will be responsible for the preparation and presentation of savory menu items at the McDaniel's Tearoom. This individual is also responsible for assisting with supervision and training of all kitchen and dining room staff while ensuring quality control is being adhered to. The McDaniel's Tearoom at Sherbrooke Village, a core component of food services, is to provide healthy, safe, and flavorful food. The Tearoom is a highlight of the overall Village experience for visitors and clients of our learning camps.

Position: This is a full-time seasonal position

Salary: 19.91 + 4% vac pay & 2% Lieu Benefits

Closing Date: May 24, 2024

Qualifications:

- Be in possession of a High school completion certificate or experiential equivalent.
- Have training in culinary skills, certificate or proven equivalent skills
- Exhibit excellent communication skills to interact with staff and visitors
- Dependable, adaptable and exhibit time management skills and able to work with a high degree of accuracy and attention to detail
- Able to work independently or as a part of a team
- Ability to embrace and support change
- Exhibit creativity and initiative, and problem-solving skills
- Exhibit strong positive customer service skills

Skills required:

- Basic cooking principles, Food preparation, recipe management
- Provide supervision in the absence of the Tearoom Supervisor to all Tearoom staff.
- Coordinate the activities of food preparation and presentation.
- Victorian Tea's will be a daily offering at McDaniel's Tearoom, the ability to offer a meal with a Victorian feel is necessary
- Ensure cleanliness of kitchen and restaurant area adhering to all health and safety regulations.
- Assist in maintenance and recording of records, not limited to those listed, refrigeration logs, floor logs, waste reports and inventory.
- Assist in developing recorded recipes for menu items of the Tearoom, particularly to note ingredient quality, ingredient quantities and yield.
- Ensure all ingredients are properly stored and rotated accordingly
- Prepare all necessary ingredients to fulfill daily guest orders, this includes, washing, cutting, dicing, and mixing of ingredients.
- Current Food Handlers Safety course

Sherbrooke Village, a part of The Nova Scotia Museum, is committed to diversity and equitable access to employment opportunities based on ability—your unique contributions and talents will be valued and respected here. We strive to build a team that reflects the diversity of the community we work in and encourage applications from traditionally underrepresented groups such as women, visible minorities, Indigenous peoples, people identifying as LGBTQ2SI, veterans, and people with disabilities.

Application Process: A cover letter should highlight how the applicant clearly meets the Qualifications listed. Cover letter and resume may be sent to svillage@novascotia.ca by 4pm, May 24, 2024. Please be aware that Selection Board Knowledge and/or references regarding a candidate's knowledge, abilities, and personal suitability may be used as part of the assessment process. **We thank all applicants for their interest, however, only those selected for an interview will be contacted.**

This is a bargaining unit position initially restricted to Sherbrooke Village employees represented by the Nova Scotia Government Employees Union. External applicants will only be considered if there are no qualified Sherbrooke Village NSGEU bargaining unit candidates.