

**POSITION TITLE: Line Cook**

Employment Type (FT,PT,Contract): PT, Permanent

Rate of Pay: \$18.00 plus

Job Location: Hamilton Convention Centre

Hours of Work: 25-35 hours/week

Start Date: ASAP

Application Deadline: October 31, 2019

**COMPANY NAME: Carmen's Group Inc**

Street Address: 77 James St N, Unit 300

Phone: 905-381-9842

Fax:

Email: [khatch@carmensgroup.com](mailto:khatch@carmensgroup.com)

Website: <http://carmensgroup.com/>

**General Description of Duties:**

The Hamilton Convention Centre by Carmen's is one of Canada's first full service, privatized convention and event facilities located in the heart of downtown Hamilton. It is the largest event venue in the City of Hamilton capable of producing exceptional events. The Hamilton Convention Centre is part of Carmen's Group; an entertainment and hospitality company committed to creating extraordinary experiences to our clients and guests.

If you have the desire to work as a Line Cook, in a venue which produces the largest events in the City of Hamilton and looking to join a team of champions we want to meet you.

**AS A PART OF THE CULINARY TEAM, YOU WOULD HAVE THE OPPORTUNITY TO:**

- Ensure orders are prepared in an accurate and timely manner in accordance to Carmen's Group standards, focusing on minimizing waste and overall presentation
- Assure the proper care and maintenance of all food service equipment
- Perform opening and closing duties as needed
- Ensure food quality by maintaining high levels of cleanliness, organization, storage and sanitation
- Take direction from the Executive Chef and Sous Chef
- Maintain clean and safe work areas utensils and kitchen equipment as needed
- Communicate with kitchen team
- Make a difference in the lives of each and every one of our guests by directly contributing to their extraordinary experiences
- Exercise good judgment and demonstrate leadership abilities

- **Drive positive change in the organization**
- **Other duties as assigned**

**Skills and Experience Required:**

**POSITION REQUIREMENTS:**

- **Extensive knowledge of food handling and sanitation standards**
- **1-2 years' experience in culinary industry**
- **Positive, outgoing and friendly team player**
- **Strong problem solving abilities**
- **Excellent verbal and written communication skills**
- **Ability to work well under pressure in a fast paced environment**
- **Safe Food Handlers Certificate an asset**
- **Culinary trade papers or Red Seal considered an asset**

**How to Apply:**

Email resumes to [khatch@carmensgroup.com](mailto:khatch@carmensgroup.com) or apply online at <http://carmensgroup.com/careers/>

**Carmen's Group makes certain there is an equal employment opportunity for all employees and applicants for employment. Carmen's Group will strive to provide accommodation to persons with disabilities in the recruitment process upon request. If you are selected for an interview and you require accommodation due to a disability during the recruitment process, please notify Human Resources upon scheduling your interview.**

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