

EMPLOYMENT OPPORTUNITY

BANQUET COOKS (CULINARY COMMIS)

We are known for attracting and hosting the best events in the region through our commitment to event excellence. Our facilities and services allow us to attract new visitors and opportunities to Nova Scotia, connecting us to the world.

The **Halifax Convention Centre**, managed by Events East Group, is now inviting applicants for the position of **Banquet Cooks (Culinary Commis)** with our Culinary team. These positions offer an opportunity to apply your creative culinary talents and skills and work with some of the most experienced and innovative chefs in the local area on a world-class stage!

Amidst our roster of culinary experts, the Commis' main responsibilities are to assist in all aspects of "mise en place" preparation including high quality menu production, presentation, portion control and resource efficiencies. These positions call for exceptional knife handling abilities and demonstrated organizational skills. Knowledge in all areas of food preparation is an asset. The ideal candidate must work well independently while contributing to a greater team and enjoy the challenge of excelling under pressure and meeting tight deadlines. Shifts will vary from mornings to late evenings and will be assigned by event, in accordance with scheduled activities.

QUALIFICATIONS:

- Completed diploma or certificate from a recognized culinary program or institute or equivalent experience
- At least 1 year of related experience
 - *Candidates who have completed their Red Seal for the Cook Interprovincial Program will qualify for increased wages in reflection of additional experience, credential and advanced responsibility.*
- Proven organizational skills, comfortable working with high production volume and tight deadlines
- Demonstrated leadership/ownership in conducting day-to-day activity related to culinary duties
- Must be a team player who defines success as with high standards for exceptional delivery of service
- All employees are expected to maintain a high standard of professionalism, personal hygiene and grooming with regards to food safety and guest experience standards.
- Must be available to work varying shifts, including evening, weekends, holidays and "on call" rotation as required.

BENEFITS OF JOINING OUR TEAM:

You will work with award-winning, internationally recognized chefs, within our state-of-the art kitchen, provided with high-quality uniforms, new equipment and variety of tools, supported with medical & dental benefits and savings incentive programs (upon qualification).

Here is your opportunity to advance your culinary career and punctuate the next big event helping deliver exceptional experiences!



Given the nature of our operating environment, the requirements of our clients, and the importance of public confidence in the safety of the service we provide, it is critical that Events East and its employees take any and all precautions to protect against the spread of COVID-19. Please take note Events East requires all employees to be fully vaccinated against COVID-19.

Halifax Convention Centre is committed to a workforce that is free of discrimination, values diversity and is representative, at all job levels, of the people we serve. We encourage applications from qualified African Nova Scotians, racially visible persons, women in non-traditional positions, persons with disabilities, Aboriginal persons and persons from the LGBTQ+ community. We encourage applicants to self-identify.

During the recruitment process, applicants have the right to request an accommodation. Applicants invited to participate in an interview process and who require accommodation, should discuss their needs with the Recruiter when invited to the interview.

TO APPLY: Please send resume and references to: jobs@eventseast.com with **COMMIS** in the subject line.

Competition will remain open until positions are filled

For further information, please visit our website at www.eventseast.com

