

Roma at Three Rivers National Museum ,

505 Roma point road Brudenell

We are looking to hire a second year Culinary Institute student or post-secondary student returning to full time studies in the fall for the summer season . 14 weeks , May to end of September 2022

We operate a heritage restaurant and offer daily lunch as well as afternoon dessert and drinks. In the Heritage Garden, you will find fresh heirloom herbs and vegetables. We serve an average of 40 clients with a capacity for 80. We also cater to private functions and wedding parties. Our set menu is inspired by recipes from the 1700. We have the second biggest brick oven in the province and bake bread as well as pizza. This is a unique opportunity to gain experience and be part of an enthusiastic team.

YOUNG CHEF OPPORTUNITY

We are looking for a skilled and customer focused Culinary Institute student with an interest in Heritage food.

You will cook dishes that continue to delight our customers with their taste and do so in a timely delivery.

You must be able to follow instructions in cooking the set menu items and delivering well-prepared meals as well as be a team player. You must be deft in moving around the kitchen and apt in multi-tasking. The best person for this position would be genuinely excited to deliver a quality product to customers. They're patient, empathetic, and passionately communicative.

The target is to ensure excellent service standards, respond efficiently to customer inquiries and maintain high customer and team satisfaction. The successful candidate will play a key role in contributing to our team and culinary experience.

Responsibilities:

Set up and stocking stations with all necessary supplies

Preparing food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)

Cooking menu items in cooperation with the rest of the team
Answer, report and follow instructions of the executive chef and management team
Stocking inventory appropriately
Cooking food with various utensils or equipment
Ensure great presentation by dressing dishes before they are served
Keeping a sanitized and orderly environment in the kitchen
Ensuring all food and other items are stored properly
Check quality of ingredients
Monitor stock and place orders when there are shortages
Ensure that food comes out simultaneously, in high quality and in a timely fashion
Comply with sanitation regulations and safety standards
Maintain a positive and professional approach with coworkers and customers

Requirements:

Proven cooking experience, including experience as a line chef, restaurant cook or prep cook
Excellent understanding of various cooking methods, ingredients, equipment and procedures
Accuracy and speed in executing assigned tasks
Familiar with industry's best practices
Ability to multitask, prioritize, and manage time effectively
Ability to lead a team
Very good communication skills
Excellent physical condition and stamina
Take the extra mile to satisfy customers

Take a look at our website www.roma3rivers.com

Send your resume to romajobs1745@gmail.com closing date April 30th 2022

Roma Lunch Menu

VG - Soup of the Day

VG – Soupe du Jour

\$12

Seafood Chowder

Chaudrée aux Fruits de Mer et Poisson

\$13

Fish Cakes and Baked Beans

Crêpes Acadiennes au Poisson et Fèves au Lard

\$15

Acadian Meat Pie

Tarte Acadienne à la Viande

\$15

GF - Pulled Pork Sandwich

GF – Sandwich de Porc Émincé

\$15

Grilled Cheese Sandwich

Croque-Monsieur

\$5

Each order comes with complimentary

Roma Heritage Bread and Molasses

Dessert menu

Heritage chocolate cake with crème anglaise

Apple pie with ice cream

Strawberry shortcakes

Drinks

Coffee, tea, heritage hot chocolate, herbal tea