

**Organization: Potluck Café & Catering**

**Position: Chef**

**Salary: Salary + Benefits Package \$45,000-\$55,000 depending on experience,**

**Days of work: Tuesday-Saturday, daytime**

**Location: Potluck Café 30 W Hastings Street**

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### **About Potluck**

Potluck is an award winning and innovative social enterprise operating in the heart of the Downtown East Side and the caterer of choice for hundreds of progressive corporate, non-profit and government clients across Vancouver. The position of Chef at Potluck Café and Catering is perfect for an industry professional seeking a unique and challenging opportunity, as well as better work-life balance.

At Potluck, much of our business operates during daytime hours, Monday to Friday with some business on weekends and closed on most holidays!

### **The Opportunity - Chef**

We are seeking a unique, entrepreneurial Chef to join our kitchen management team. As Chef, together with the current kitchen management team, you will help lead our food operations in the exceptional delivery of corporate catering, community meal programs. Over 95% of our business comes from corporate catering so the highest food service standards are integral to this role. Your daily work also directly impacts the lives of hundreds of people living in the Downtown East Side. This Chef position is a 100% hands on food production and management role. You will mix a love of food and creativity with sound kitchen management best practices, while providing supportive mentorship and on the job training to food operations staff from all walks of life and abilities. This is an exciting and rewarding opportunity for the right candidate.

### **Key Success Factors**

Success in the role of Chef will be achieved by:

- Ensuring exceptional catering food quality & presentation standards
- Leading new menu development and creative food presentation
- Responsible stewardship of organizational resources
- Implementing kitchen management best practices
- Creating a respectful & inclusive workplace culture
- Ongoing mentoring and training all staff.
- A genuine Interest in the wellbeing of the Downtown East Side community

### **Qualifications**

- 3 years Chef experience in a high-volume kitchen (catering/banquet experience an asset)
- Proven experience with kitchen management and systems fundamentals (Food Safety, Food Costing, Receiving, Inventory, Purchasing, Menu Development)
- Solid computer skills including proficiency with Email, Internet, Microsoft Word and Excel.
- Excellent communication skills with an ability to work with and mentor diverse staff including those facing multiple barriers
- Respect for the existing Downtown East Side community, people facing barriers to traditional employment models and environmental sustainability.