



We are looking for the best **Chef** to join the best team!

La Ferme d'André 2.0 is looking for dynamic, motivated, responsible and caring Chef who has an outstanding team spirit. Young reliable people who are brimming with creativity and who demonstrate autonomy. A Chef who wants to collaborate, on a daily basis, beyond his day-to-day roles and responsibilities. In short, we are looking for inspiring and reassuring model for children, his peers and all members of our team.

### Responsibilities

Under the supervision of the Management, the Chef will have a variety of duties, including but not limited to the following responsibilities:

- Ensure the preparation and serving of meals and snacks according to the established schedule, taking care to prevent food allergies and intolerances;
- Ensure that meals go smoothly;
- Ensure the cleanliness of the kitchen and compliance with the hygiene and sanitation standards prescribed by the MAPAQ;
- Maintain the inventory of food supplies and take care of deliveries of kitchen goods;
- Any related tasks related to this position or requested by the Management;
- Create a most joyful atmosphere and pure happiness so that life at La Ferme d'André is most memorable.

### Prerequisite

- Possess a management and food handler certificate recognized by the MAPAQ an asset;
- Experience in kitchen management and meal preparation for groups of 50 people or more;
- Effective management of time, tasks and priorities;
- Be available for the entire summer camp season;
- Being bilingual is a major asset;
- Have no prior illegal record in connection with the position.

### Employment conditions

- You will be hosted and fed at low cost, if needed;
- You will be paid according to your experience.

### Apply

- Send your resume and cover letter or application form to [gestion@lafermedandre.ca](mailto:gestion@lafermedandre.ca)
- Only selected candidates will be contacted by the La Ferme d'André 2.0 team.