



ESS Support Services, a member of Compass Group Canada, provides high volume food and support services to remote locations that include offshore oil rigs, vessels, coastal logging camps, large projects in Alberta Oil Sands, summer Cadet Camps and winter ice roads. ESS Support Services is looking individuals who are looking for Camp work experience.

Job Description

Job title	Chef (Remote)
Reports to	Executive Chef/ Operations Manager
Pay rate	
Hours	
Location	
Transportation Facility	

Summary

Supervises the entire food service staff, while overseeing the preparation and cooking of meals for crews or residents in small operations or managing the duties and responsibilities of the catering staff in large operations.

Essential duties and responsibilities include the following. Other duties may be assigned.

- Maintain good client communications at project level.
- Trains and directs all food service workers, ensuring compliance with company and client safety requirements.
- Supervises staff to ensure the highest sanitary standards are maintained in all food serving and storage areas in accordance with company, client, and governmental requirements.
- Ensure staff compliance with all ESS and Compass Group operating policies and procedures.
- Maintain confidentiality of all company policies and procedures.
- Assure contract compliance and ensure staff awareness of ESS' contractual obligations for the project. Continually review services with the object of reducing cost and increasing profitability without loss of standard
- Record and/or monitor staff hours of work daily to ensure compliance with budgets and provide to payroll weekly.
- Coordinate staffing, scheduling, and crew change as required.
- Assist ESS crews as needed to support the project, to include boosting morale of crew.
- Plans menus.
- Manages purchasing with a focus on minimizing dollars invested in physical inventories, operating at budgeted product costs, and avoiding product shortages.

- Performs pre-preparation and preparation tasks (measuring, getting supplies, setting up) assigned by Executive Chef and prepares product. Primarily involved in pre-preparation of entrees, soups, sauces and gravies.
- Directs food production when acting as senior chef on duty. Staffs food preparation area in absence of Executive Chef. Ensures subordinate personnel adhere to sanitation standards.
- Oversees preparation of all foodstuffs according to the menu and number of persons to be served, with a focus on quality, appearance, adequate production and stocking levels in all serving areas, and minimizing leftovers and product waste.
- Assists in serving meals, remaining present at the serving line during meal periods to receive customer comments and feedback.
- Provide management with copies of any site-specific procedures that have been developed in performance of duties.
- All other duties as assigned.

QUALIFICATIONS/REQUIREMENTS

- 3-5 years Chef/ Kitchen management experience, 8+ years in culinary
- Advanced Food Safety/HACCP or comparable food safety training, and others as required.
- Red Seal Certification preferred
- Ability to read and interpret documents such as safety rules, operating and maintenance instructions, and procedure manuals
- The employee is occasionally required to stoop, kneel, crouch, or crawl. The employee must regularly lift and/or move up to 10 pounds and frequently lift and/or move up to 25 pounds, occasionally lift 50 – 75 pounds.
- Ability to clear Drug & Alcohol Test