

August 27, 2026

Lead Cook

Join the Excitement at the Conexus Arts Centre!

We are looking for an experienced and motivated Lead Cook to help prepare high-quality food services, coordinate meal preparation, and provide guidance to other members of our culinary team.

What You'll Be Doing:

As a Lead Cook, you will take an active role in preparing and presenting food for events while helping the culinary team stay organized and meet important service deadlines. Your responsibilities will include:

- **Food Preparation:** Preparing and cooking hot and cold food items, including sauces, soups, entrees, vegetables, salads, hors d'oeuvres, and basic baked items.
- **Meal Coordination:** Coordinating different meals and prioritizing tasks to ensure food is ready and presented on time.
- **Presentation:** Plating meals, arranging platters, managing buffet tables, and ensuring food is presented to a high standard.
- **Quality Control:** Taste testing food and maintaining accuracy, consistency, and attention to detail.
- **Team Leadership:** Coordinating the work of others performing similar duties, providing guidance, and delegating tasks to junior team members.
- **Guest Service:** Assisting guests and clients at buffet lines, carving stations, and other service areas when required.
- **Storage and Organization:** Properly storing food and supplies and maintaining an organized work area.

To Thrive in This Role, You Should Have:

- **Culinary Expertise:** A strong working knowledge of hot and cold food preparation. Journey person status or equivalent culinary experience is required.
- **Leadership Skills:** The ability to provide direction, delegate duties, and help coordinate the work of other culinary team members.
- **Communication Skills:** The ability to communicate effectively with leads, supervisors, coworkers, and occasionally clients.
- **Organization and Problem-Solving:** The ability to prioritize competing tasks, follow established procedures, and meet event and service deadlines.
- **Creativity:** An eye for food presentation and a willingness to contribute ideas that improve efficiency and the guest experience.
- **Customer Service:** A professional and courteous approach when responding to guests, clients, and staff.

- **Physical Stamina:** The ability to stand for extended periods, perform repetitive tasks, work around temperature extremes, safely use knives and kitchen equipment, and lift trays, food products, and supplies.

What We Offer:

- ✦ Competitive compensation and opportunities for career growth.
- ✦ A dynamic and supportive work environment.
- ✦ The opportunity to help lead memorable events and celebrations.
- ✦ Training and development to enhance your culinary and leadership skills.

How to Apply:

If you are ready to bring your culinary expertise, leadership, and enthusiasm to our team, please send your resume and cover letter by ***September 11, 2026*** to Leo.Pantel@conexusartscentre.ca.

Note: Only candidates selected for an interview will be contacted.

Join us at the Conexus Arts Centre and be a part of something extraordinary!