



## COOK

Stonefields Estate Inc., is an award-winning venue nestled on a historic farm in Carleton Place. We are renowned for our scenic beauty, rustic elegance, exquisite cuisine, white glove service and loving attention to detail. Our all-inclusive wedding packages provide our couples with exclusive access to our many unique spaces for wedding party preparations, the ceremony, cocktail hour, dinner, reception, and overnight accommodations. We are passionate about turning our clients' wedding dreams into unforgettable experiences. We're seeking individuals who have a love for the many different facets of the hospitality industry.

At Stonefields, our culinary experience stands out as one of the most memorable aspects of every wedding, delighting couples and guests alike. Our modern, streamlined scratch kitchen allows us to offer a truly unforgettable dining experience. As a cook, you'll be part of a team dedicated to providing outstanding service with an emphasis on guest satisfaction. Your role will be key in creating the perfect day for our couples and their loved ones.

This is a full-time, seasonal contract position for our event season, with the potential for growth and future seasonal opportunities based on performance and business needs.

### **RESPONSIBILITIES INCLUDE BUT ARE NOT LIMITED TO:**

- Maintain a safe, clean and sanitary prep area
- Maintain a safe, clean and sanitary work area practice, including proper utensils and equipment usage
- Clean, organize and maintain walk-in refrigerator and dry storage areas
- Clean and prepare variety of food items for cooking/garnishing
- Accurately measure and assemble ingredients required for standard recipes
- Understand and comply with food safety and temperature standards
- Rotate product according to "First in, first out" to maintain shelf-life standards
- Assist as required with receiving and storage of food orders
- Comply with the kitchen equipment maintenance schedule

- Empty garbage as needed, clean bins as part of end of shift cleaning
- Sweep and mop floors, other duties as required by management

## POSITION / PHYSICAL REQUIREMENTS

- Strong communication
- Organized with high attention to detail
- Ability to bend, lift and stand or walk for long periods
- Ability to be flexible and maintain a calm, professional demeanor in a fast-paced environment
- Safe Food Handling certificate an asset
- Banquet or restaurant kitchen experience an asset
- Pastry or dessert experience and butchery skills are considered strong assets

Our event season runs from April through November, with the capacity to host up to 6 events per week, please include availability when applying for position.

Job Type: Full-time, seasonal contract

Schedule: 10-hour shifts, weekdays, weekends, holidays, days, nights

Salary: \$24-\$28 per hour, commensurate with experience

Benefits: On site parking, uniforms provided, daily staff meal provided

Stonefields provides a flexible work environment with career advancement potential and, most importantly, the opportunity to make a difference in the lives of all those celebrating special milestones.

Please send your resume and cover letter describing why you would be a fit for this position to [info@stonefieldsweddings.com](mailto:info@stonefieldsweddings.com). No phone calls please.