

## Job Description: Senior Kitchen Member at La Petite Iza

La Petite Iza, a charming and elevated French bistro nestled in the heart of Garneau, is seeking a talented and experienced **Senior Kitchen Member** to join our culinary team. If you are passionate about French cuisine and possess exceptional culinary skills, this is an exciting opportunity to contribute to our thriving restaurant.

### Responsibilities:

- Collaborate with the Head Chef and kitchen team to ensure smooth and efficient daily operations of the kitchen.
- Prepare and cook high-quality French dishes, maintaining the authenticity and standards of La Petite Iza.
- Supervise and train junior kitchen staff members, fostering a positive and professional work environment.
- Past kitchen leadership experience is an asset.
- Help manage food inventory and ordering, ensuring optimal stock levels and minimizing waste.
- Ensure strict adherence to food safety and sanitation regulations, always maintaining a clean and organized kitchen.
- Assist in menu development and the creation of new dishes, keeping in mind customer preferences and seasonal ingredients.
- Maintain a deep understanding of French culinary techniques and stay updated on industry trends.
- Collaborate with the front-of-house staff to ensure a seamless dining experience for our valued guests.
- Contribute to maintaining high levels of customer satisfaction through the consistent delivery of exceptional food quality and presentation.
- Act as a role model for junior team members, leading by example with professionalism, integrity, and a strong work ethic.

### Qualifications:

- Journeypersons certificate/ Red Seal, or equivalent trade certificate is an asset.
- Minimum of 3 years of experience in a professional kitchen, with a strong understanding of French cuisine.
- Extensive knowledge of French culinary techniques, ingredients, and cooking methods.
- Proven ability to work in a fast-paced environment while maintaining attention to detail and high standards.

- Strong leadership and communication skills, with the ability to effectively manage a team.
- In-depth understanding of food safety and sanitation regulations.
- Ability to handle multiple tasks simultaneously and prioritize effectively.
- A passion for food and a commitment to delivering exceptional culinary experiences.
- Flexibility to work evenings, weekends, and holidays as required.
- Certification in Food Safety Handling (such as ServeSafe) is preferred.

La Petite Iza offers a competitive salary commensurate with experience, along with opportunities for growth and development within our dynamic team.

If you are a dedicated culinary professional with a love for French cuisine, we invite you to apply by submitting your resume, cover letter, and references to [anthony@lapetiteiza.com](mailto:anthony@lapetiteiza.com) / [info@lapetiteiza.com](mailto:info@lapetiteiza.com)