



Culinary Team Leader (Chef) – Full-Time Position **1247 Queen Street East, Toronto (Queen & Leslie)**

Tom&Sawyer Fresh Prepared Pet Meals, heralded as one of the most innovative retail businesses globally, is seeking a creative, positive, and talented chef to join our growing team in our highly regarded open concept pet meals kitchen located in the Leslieville neighbourhood of downtown Toronto.

We love dogs and cats and they are part of daily life at Tom&Sawyer. It is important that the person who accepts this position is comfortable interacting with all types of dogs and cats on a daily basis and has no allergies or barriers to interacting with dogs and cats (allergy alert).

There are many benefits to a chef joining the Team at Tom&Sawyer, including:

- Incredible commercial kitchen with top of the line equipment (such as a Rational Oven)
- A predictable schedule without split shifts and evening service
- Employee perks that include amazing stuff like free Tom&Sawyer food for your cat or dog

JOB DESCRIPTION

Reports To: Owners

Typical Work Week: Full-time (37.5 hours)– Daytime hours, regular scheduled workweek with two consecutive days off

The Role:

As a Tom & Sawyer Culinary Team Leader (Chef), your on-the-job responsibilities include, but are not limited to:

- Weekly product ingredient and kitchen supply ordering as required from approved restaurant supply vendors (i.e. GFS, Woodward, etc) and receiving and checking accuracy of orders delivered
- Prepare weekly production schedule based on inventory needs
- Oversee kitchen team for proper Tom&Sawyer SOP, HACCP and kitchen safety standards
- Prepare and pack high quality cooked Tom&Sawyer products in accordance with formulated recipes and standards as outlined in the Tom&Sawyer food production manual
- Review and suggest updates to the Tom&Sawyer food production regularly
- Complete inventory traceability logs for lot batches and adhere to product recall protocols
- Daily kitchen cleaning and maintenance of all equipment and smallwares



- Safely use all equipment and report any deficiencies to management immediately
- Conduct weekly detailed maintenance check on equipment and document
- Review and revise inventory par levels regularly with management and adjust accordingly
- Maintain current knowledge of Food Safety Standards
- Be knowledgeable and engaged in current healthy pet food trends to offer valuable insight and suggestions beneficial to the growth of Tom&Sawyer
- Communicates with customers in a professional manner for culinary questions referred by retail team
- Notify a Manager immediately if a fellow Team Member is injured or has a complaint
- All other duties as assigned
- Act as a visible ambassador of our pet products and lifestyle

Professional Expectations:

- Prepare great healthy pet food with great service and a great attitude
- Assume responsibility for personal growth and development
- Conduct themselves professionally always, while setting the standard for all Team Members
- Understands and communicates the Tom&Sawyer Mission Statement and Core Values
- Express ideas and convey information clearly, effectively and professionally
- Work to resolve disagreements; is respectful of peers and co-workers
- Adheres to the Tom&Sawyer Harassment and Diversity Policies
- Adheres to Tom&Sawyer Alcohol and Cannabis Policies

Knowledge and Skills:

Special skills or knowledge necessary for this position:

- Valid City of Toronto Food Handler's Certificate
- Diploma or Certificate in culinary science field from accredited school or equivalent
- 5+ years of production, catering or restaurant kitchen experience
- Strong communication skills
- Strong interpersonal skills and an ability to communicate with individuals from diverse backgrounds and cultures
- Organizational skills - ability to be organized in a changing environment
- Be experienced in operating and training on all high-end restaurant equipment including Rational computerized Combi oven and other restaurant equipment (products are small batch-made in a restaurant kitchen environment, not a production factory).

Essential Physical Requirements:

Daily physical requirements on the job, you must have the ability to:

- Stand for extended periods of time
- Reach, bend, squat and lift
- Carry or move cooking equipment and boxes weighing up to 50 pounds several times
- Some exposure to steam, high temperatures and humidity



Culinary Team Leader (Chef) Application Process:

November 22, 2018- Application period opens and phone interviews commence

December 3, 2018- In-person interviews commence

Start Date- First week of January 2019

Note: Eligibility for this position is limited to persons with a valid Canadian Social Insurance Number

To apply, please send your resume along with an overview letter to: careers@tomandsawyer.com

Tom&Sawyer is an equal opportunity employer for qualified candidates. We thank everyone who takes the time to apply, however we will only contact the applicants that we select for an interview.

Why Tom&Sawyer is Disruptive in the Pet Food Industry

In the completely unregulated pet food industry, Tom&Sawyer is set apart by following all stringent regulations for making human edible food, and nutritionally balancing it for the specific nutrition needs of the dog and cat members of our families. While some companies market that they use real food ingredients in their pet food, we haven't found anyone else who actually makes food safe for humans to eat in a commercial facility that is open to the public. If it's not safe for us to eat, why are we feeding it to our family pets?

We love our pets, and want to make the best decisions surrounding their health, but currently the vast majority of pet owners simply don't understand the pet food market.

Did you know?

"Human Grade" is completely meaningless and is simply a misleading marketing term

Pet stores aren't allowed to sell even bottled water for humans because they aren't regulated to sell any real food products that humans could mistakenly consume themselves.

Pet food can only be sold in the cleaning supply aisle of grocery stores because it is not real food and needs to be at least 6 feet away from anything that a human can eat

The pet food industry has re-defined culinary terms like "beef" to mean something very different than what humans think of when we see the word beef (but there's a picture of a steak on the bag!?) Cancer, diabetes, allergies, skin conditions, and swings in mental state are all conditions that are rising within the pet population at an alarming rate. Most research shows that a healthy diet, of real food ingredients, is the best way to improve our pets' health, yet pet foods are highly processed, waste and chemical laden junk food that make our pets sick.

Tom&Sawyer focuses on preventative nutrition that promotes greatly enhanced pet health, lowers vet bills. We do this by blending proven human edible food standards with innovative pet nutrition research for happier, healthier and longer lives for our cats and dogs.