



Position: LINE COOK ~ *Full-Time*
PAVIA Gallery ~ Espresso Bar & Café

About Us:

Pavia Gallery is an art gallery and busy cafe with locations in the village of Herring Cove, the Art Gallery of Nova Scotia and two more locations in the Halifax Central Library. On top of being a very high volume cafe, PAVIA also operates an exceptional Catering division.

We work hard to ethically and locally source our raw ingredients and are proud of our suppliers which currently include but are certainly not limited to: Abundance Acre Farm, Afishiando, Noggins, Maritime Gourmet Mushroom, Sweet Williams, Meadowbrook Farms, Coldspring Farms. As well, we bake everything from scratch on site including our breads. We are also proud to work towards being a zero food waste business and we compost our organic material ourselves to use in the PAVIA Gardens - where we grow our own herbs and, during the growing season, our own produce to supplement our supplies!

Position Overview:

Interesting people. Contemporary art. Beautiful espresso beverages. House made soups. Grilled panini. We are looking for the right person who wants to be a part of something special and who is up to the challenge of meeting an increased volume of production. You are as happy to work in the kitchen but equally okay with helping to set up, deliver and prep for onsite and offsite caterings. And when it is really busy, you have a willingness to step out of the kitchen and serve customers.

You are responsible for prepping ingredients and assembling dishes according to our recipes and specifications. You will be expected to be able to work efficiently and quickly. You will be making all of our Panini using our bakery's own focaccia bread, prepping and making one of our various soups (which are always gluten-free, dairy-free and meat-free) prepping and making all of our catering items and ensuring that the same quality people have come to expect at our Herring Cove location will be what they can expect at our Spring Garden Road and Hollis Street locations. It will be a great place to work because you make it a better place to work. You enjoy food prep, making food, developing menu items, enjoy quality ingredients and look forward to coming into work.

You'll go through a bit of training where you will learn all about the ins and outs of what we expect. But the one must is something we can't teach: you are a good person with a wonderful personality who wants to be a part of an ever growing organization.

Qualifications:

- Food experience

- Up-beat and positive person
- Fast while at the same time details oriented
- Excellent listening skills
- Excellent communication skills
- Able to prioritize tasks
- Ability to stay calm when things get busy
- Able to work with minimum supervision
- Clean, tidy and well organized in his/her/their work environment

Applicants must apply by email only. Only candidates selected for an interview will be contacted. If you haven't already, we highly recommend coming in and finding out more for yourself and about what Pavia has to offer.

Please forward resumes via e-mail only to:

Matthew Cole

General Manager

PAVIA Gallery ~ Espresso Bar & Café

info@paviagallery.com

www.paviagallery.com/catering