



**Position:** Kitchen Supervisor  
**Job Posting Date:** July 5  
**Job Closing Date:** July 19  
**Start Date:** ASAP

**How To Apply:** Send your resume cover to [chef@thebridgepublichouse.com](mailto:chef@thebridgepublichouse.com)

**Location:** The Bridge Public House, Rideau Sports Centre 1 Donald Street, Ottawa, ON K1K 4E6

**Salary:** \$15-19/ hour- depending on experience

**Category:** Full-Time (Days, evenings & weekends)

### Job Summary

We are a busy little restaurant within the Rideau Sports Centre that offers lunch, brunch, and dinner. As well as an events portfolio that caters weddings, business events, baby showers, birthdays, tournaments, etc. Every Wednesday night there is Live music. A vast array of different clientele such as sports teams, neighbourhood families, date night couples are a part of what makes this an amazing place to be where no two days are the same. The Rideau Sports Centre is a thriving facility with a fun, family feel from the second you walk in the door.

We offer competitive wages based on experience, as well as a benefits package after the probation period. The ideal candidate would have experience working in a fast-paced environment on the line, as well as having some knowledge of event preparation and production. They would work in conjunction with the other kitchen supervisor and the General Manager to ensure a smooth service while always being mindful of food quality and presentation. Also being responsible for general kitchen cleanliness and maintenance.

### Qualifications & Experience

- Completion of Grade 12. Post secondary education is an asset.
- Food Handlers Certification
- WHIMIS certificate
- 2 years working in a kitchen setting an asset but not mandatory
- Experience doing inventory and ordering an asset

### Skills

- Basic knife skills
- Strong focus on cleanliness & sanitation
- Strong ability to work well under pressure
- Highly organized & works well as a team
- Ability to manage people and problem solve