



# Stella's Circle

Creating Community Together

## Night Kitchen Team Lead Stella's Brasserie

### About Us

Award-winning. Inspiring. Values-driven. Entrepreneurial spirit. These are some of the words that describe Stella's Circle, a leading social justice organization that works with over 1,500 people each year to help transform lives through housing, mental health, and employment.

### The Position

Stella's Brasserie, the new dining experience by the Hungry Heart team at Stella's Circle. Be part of the new cornerstone in St. John's for small plates, fresh and locally sourced dishes, with creative cocktails. Under the direction of the Chef Coordinator, you will be responsible for a specific station in the kitchen. You will support your team in the production of food items for our evening service.

### What You'll Do

- Prepare, cook, and present dishes at your station, ensuring ingredients are prepped and ready for service.
- Follow all health, safety, and food hygiene standards in the kitchen.
- Monitor portion sizes and waste control to help maintain profit margins.
- Support teammates at other stations as needed.
- Manage inventory levels, label, and rotate stock to minimize waste and ensure freshness
- Communicate effectively with front-of-house staff to ensure smooth service and timely delivery of dishes.
- Assist the Chef Coordinator in developing new dishes and menus.
- Assist with special events, private bookings, or catering as needed.
- Support and mentor participants and trainees in the kitchen, modeling best practices in food preparation and teamwork.



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## What You'll Bring

- Diploma in a recognized Culinary Arts/Cooking program or the equivalent gained through professional cooking experience.
- 5 years of experience working in a commercial kitchen.
- Great cooking skills and techniques, especially with regards to the specifics of the station.
- Ability to adapt quickly to an ever-changing environment.
- Ability to take instruction from the Chef Coordinator.
- Food Safety Training, First Aid and WHMIS.
- Valid Driver's License and must be insurable on company vehicle.
- Criminal Record Check with Vulnerable Sector Check.

## The Details

This is a full-time position. The hourly rate for this position is \$19.00 - \$21.53, plus gratuities. You must be able to work evening shifts during the weekdays, weekends and holidays. Duties may evolve as the restaurant grows and may include supporting training participants, contributing to menu development and participating in special events or pop-ups. Stella's Circle offers health and dental, long-term disability, life insurance, matching RRSP plan, birthday leave, sick leave, personal leave and three weeks vacation.

## How to Apply

This job post will remain active until the position is filled. Please send cover letter and resume to:

Human Resources Specialist  
Stella's Circle  
Email: [recruitment@StellasCircle.ca](mailto:recruitment@StellasCircle.ca)

## About Stella's Circle

Stella's Circle is a nationally celebrated charitable organization with a mission to help transform lives through Real Homes, Real Help and Real Work. Our wrap-around housing, mental health, and employment programs are rooted in recovery and inclusion. Our vision is A Home. A Job. A Community – for everyone. Learn more at [StellasCircle.ca](http://StellasCircle.ca).



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Stella's Circle is proud to be an equal opportunity employer that embraces diversity. We are committed to creating an inclusive environment for all individuals and ensuring full and equal participation for each individual in our community. We treat all people with respect and dignity, and recognize their rights, opinions, experience, knowledge, and competence. Stella's Circle encourages applications from people of colour, people of diverse sexual orientations and gender identities, Indigenous Peoples, those with physical and mental illness and/or challenges, and those who face any systemic barrier.

