



**STELLAR CULINARY PERSONNEL**

# **DOES YOUR BUSINESS NEED STAFF?**

We supply trained and experienced staff  
on a temporary or permanent basis.

**STELLAR CULINARY PERSONNEL**

[info@stellarculinarypersonnel.com](mailto:info@stellarculinarypersonnel.com)

633A Bloor Street West, Toronto

647-557-8915

Pairing the best staff with the best clients in the Greater Toronto Area



# NEED STAFF ASAP?

Let us help!

Our services include:

- Dishwashers
- Shippers & Receivers
- Kitchen Helpers
- Food Assembly Workers
- Prep / Line Cooks
- Event Cooks
- Kitchen Supervisors
- Chefs
- Private Chefs
- Servers & Food Runners

Visit our website at  
[www.stellarculinarypersonnel.com](http://www.stellarculinarypersonnel.com) for more  
information about our company's services.

Email us at [info@stellarculinarypersonnel.com](mailto:info@stellarculinarypersonnel.com)  
for inquiries.



# HOW IT WORKS

## Booking Staff

Clients can order by emailing their staffing requirements (number of staff, short description of work, hours and dates).

Clients can choose to send their requirements weekly or to have a standing order.

Clients will receive a weekly staff list so they know who is scheduled.

Staff record their hours on a scheduling app. Clients are invoiced weekly via Quickbooks.

Visit our website:  
[www.stellarculinarypersonnel.com](http://www.stellarculinarypersonnel.com)

Email us:  
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# POLICIES

## Booking Staff

All shifts have a minimum bill rate of 4 hours.

Shift cancellations must be received no later than 24 hours before the shift, otherwise the minimum bill rate will be applied.

Travel time will be added to all bookings outside of the Toronto boundaries (West of Hwy 427, North of Steeles Rd, East of Markham Rd).

Statutory Holidays and New Years Eve are invoiced at 1.5x the usual hourly rate.

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# POSITIONS

## Descriptions

**Executive Chef:** 10+ years as an Executive Chef and oversees every part of the kitchen. Handles the logistics, financials, and operations.

**Private Chef:** 10+ years experience as a Private or Personal Chef. Capable of menu creation, grocery shopping, costing, long-term food planning, cooking for dietary restrictions or food allergies. Able to make wine recommendations, setting the table for various occasions, clean-up and event breakdown.

**Chef:** 10+ years experience running a restaurant, banquet hall or catering kitchen. Capable of ordering, food costing, leading a team, scheduling, organizational and administrative tasks, and lead during execution.

**Sous Chef:** 7+ years experience in a restaurant, banquet hall or catering kitchen. Able to assist the Chef in organizing, able to lead prep and staff, overseeing execution strategy, receive orders and reviewing deliveries and helping with the flow of the kitchen.

**Kitchen Manager / Supervisor:** 5+ years experience as a Kitchen manager in a restaurant, banquet hall or catering kitchen. Able to complete the administrative tasks, scheduling, ordering, and general logistics and daily operations.

**Delivery Driver & Event Set-Up:** G-License +, ability to make multiple deliveries, experience in delivering across the GTA, experience setting up and running events. \*if using own vehicle, there is a charge per km

**Delivery Driver:** G-License +, ability to make multiple deliveries, experience in delivering across the GTA. \*if using own vehicle, there is a charge per km

**Server / Food Runner:** 2+ years experience serving in a restaurant, banquet hall or for events

**On-site / Event Cook:** 4+ years experience in a professional kitchen or in a similar event cook role. Able to cut, cook and work a station. Will need direction but able to work independently afterwards. Comfortable interacting with guests.

**Prep Cook / Line Cook:** 4+ years of experience in a catering kitchen, banquet hall or restaurant. Able to cut, cook, and work a station. Will need direction but able to work independently afterwards.

**Shipping / Receiving:** 2+ years in the shipping/receiving role or a similar role.

**Kitchen Helper / Culinary Assist / Food Assembly:** 2+ years kitchen experience. Able to efficiently bag, plate, store, wrap, and assist in any kitchen tasks. Not suitable for cooking or cutting.

**Dishwasher:** 1+ years professional dishwashing experience (both industrial dishwashing systems and 3-sink systems).



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# CONTACT US

## **General Inquiries and Ordering**

[info@stellarculinarypersonnel.com](mailto:info@stellarculinarypersonnel.com)

## **Address**

633A Bloor Street West, Toronto

## **Phone**

647-557-8915

## **Invoicing**

[accounting@stellarculinarypersonnel.com](mailto:accounting@stellarculinarypersonnel.com)

## **Website**

[stellarculinarypersonnel.com](http://stellarculinarypersonnel.com)