



Position: Sous Chef

Job Description

This is a dynamic role that includes meal planning, preparation, and execution of the highest caliber cuisine, along with ordering and inventory control. This position works under the direction of the Head Chef and is to manage the kitchen in the absence of the Head Chef. This position must perform all duties with strict compliance of all health and safety regulations by adhering to food safe handling guidelines at all times.

Preferred Skills and Core Competencies

- Ensure consistent food preparation and presentation of the highest caliber for select meals for up to eighty people a day.
- Assist the Head Chef with supervision, training, and development of all kitchen employees.
- Accurately record all inventory and keep concise ordering on a routine and regular basis.
- Organize products to ensure appropriate rotation to maintain freshness.
- Budget and forecast food costs per meal for guests and staff in the absence of the Head Chef.
- Able to thrive in a diverse environment with a key focus on guest satisfaction.
- Possess articulate communication skills required to interact effectively with guests, management, employees and suppliers.
- Able to adapt quickly and respond to ever changing demands in a positive manner while under pressure.
- Demonstrate excellent time management, leadership skills, and interpersonal skills during work.
- Use passion and creativity for menu creation to showcase consistently vibrant and exciting dishes.
- Passion for working with people and the outdoors is an asset.

Requirements

- Minimum two years of experience in a similar role.
- Minimum Professional Cook 1 Certification or equivalent is an asset.
- Food Safe Certificate.
- Ability to lift 50lbs when necessary.

Salary is negotiable, depending on experience.