

## Job Description

We are looking for a full-time Sous Chef to assist the Chef in leading our Bistro and kitchen team!

We are searching for a candidate that demonstrates professionalism, creativity, strong business/operations acumen, efficiency, strong communication skills and enjoys creating high-quality and unique menu items!

The Sous Chef will report to the Head Chef / Kitchen Manager and will be responsible for the following (including but not limited to):

- Work efficiently on daily food preparation and execution activities
- Assisting with menu development while incorporating some of our standard offerings
- Assisting with coordinating and directing food and service activities
- Ongoing monitoring of food quality and consistency standards
- Assisting with recipe creation when needed
- Driving a standard of Bistro kitchen, food and service excellence
- Occasional managing and coaching of the kitchen staff
- Assistance with inventory and ordering of all required products
- Liaising on a constant basis with our Bistro Manager and serving staff
- Reporting on various kitchen related topics with the Chef and Business Owner when required
- Working in an efficient and effective manner
- Anticipate and solve problems as they arise
- Make recommendations on kitchen-related improvements
- Ensure Health & Safety and HACCP compliance

Qualifications we are looking for (including but not limited to):

- Completion of a post-secondary culinary program
- Demonstrated and proven work experience as a Line Cook and/or Sous Chef (minimum of 3 years within a similar sized kitchen operation and within a similar role)
- Reliable and hardworking
- Exceptional creativity and culinary knowledge
- Ability to work in a fast-paced environment
- Excellent organization, planning and time management skills
- Strong people skills and communication abilities
- Ability to work with a dynamic and diverse team
- Effective Oral and Written communication skills

We are an equal opportunity employer and we value the unique and growing diversity within Canada. We welcome everyone to apply! Only candidates selected for an interview will be contacted. Thank you in advance for your interest!

Job Type: Full-time

Benefits:

- Flexible working hours
- Vision care
- Life insurance
- Dental care
- Extended health care

Job Types: Full-time, Contract, Permanent

Salary: \$42,000.00 to \$48,000.00 /year

Experience:

- Culinary: 6 years (Required)
- Management: 3 years (Required)
- Sous Chef: 2 years (Required)

We are committed to a fair and inclusive work environment. We will endeavor to accommodate the needs of qualified applicants in all parts of the hiring process. If any accommodations need to be made during the interview process please contact [hr@beyondrewards.ca](mailto:hr@beyondrewards.ca)

All resume information is received in confidence. While we appreciate and thank all applicants, we will only directly contact those candidates selected for interview.