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## **SOUS-CHEF**

**Posted by:** AVIV IMMIGRANT KITCHEN

**Posting date:** 25-Jun-2024      **Closing date:** 22-Dec-2024

**Education:** College/CEGEP or equivalent experience

**Language:** ENGLISH

**Job location:** Toronto

**Salary:** \$23 Per Hour

**Years of Experience:** 2 years

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ2801600

## **Job description:**

We are looking for a professional Sous Chef to be second in command in our kitchen . This Posotion is full time and permanent.

Responsibilities:

- Maintain records of food costs, consumption, sales and inventory
- Demonstrate new cooking techniques and new equipment to cooking staff
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Prepare and cook complete meals and specialty foods for events such as banquets
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Plan menus and ensure food meets quality standards
- Prepare dishes for customers with food allergies or intolerances
- Train staff in preparation, cooking and handling of food.

The requariments are

**Education**

College/CEGEP  
or equivalent experience

**Experience**

2 years to less than 3 years

**Specialization**

Cuisine specialties  
Kosher  
Gluten-free  
Mediterranean cuisine  
Halal  
Vegan  
Food specialties  
Bakery goods and desserts  
Chocolate

**Additional information**

Work conditions and physical capabilities  
Fast-paced environment  
Work under pressure  
Tight deadlines  
Handling heavy loads  
Physically demanding  
Attention to detail  
Standing for extended periods  
Bending, crouching, kneeling

**Own tools/equipment**

Cellular phone  
Personal suitability  
Dependability  
Efficient interpersonal skills  
Flexibility  
Initiative  
Organized  
Reliability  
Team player