



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

Expired

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.

Respossibilities:

- 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 requirements 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

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: avimmigrantkitchen@gmail.com

Posted on canadianjobportal.com