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## Sous-Chef

**Posted by:** 1830276 Ontario INC

**Posting date:** 16-Aug-2024      **Closing date:** 12-Feb-2025

**Education:** Secondary School

**Language:** English

**Job location:** Stoney Creek

**Salary:** \$25.00 Per Hour

**Years of Experience:** 2 years

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ3887379

## Job description:

### Work site environment

Noisy

### Work setting

Restaurant

Café

### Responsibilities

Demonstrate new cooking techniques and new equipment to cooking staff

Supervise activities of specialist chefs, chefs, cooks and other kitchen workers

Prepare and cook food on a regular basis, or for special guests or functions

Prepare and cook meals or specialty foods

Requisition food and kitchen supplies

Plan menus and ensure food meets quality standards

Supervise activities of sous-chefs, specialist chefs, chefs and cooks

### **Supervision**

1 to 2 people

### **Credentials**

Cook Trade Certification

### **Additional information**

#### **Security and safety**

Criminal record check

#### **Work conditions and physical capabilities**

Fast-paced environment

Work under pressure

Tight deadlines

Physically demanding

Attention to detail

Combination of sitting, standing, walking

Standing for extended periods

#### **Own tools/equipment**

Gloves

Uniform

#### **Personal suitability**

Leadership

Dependability

Efficient interpersonal skills

Excellent oral communication

Flexibility  
Initiative  
Organized  
Reliability  
Team player

## **Benefits**

### **Health benefits**

Health care plan

### **Financial benefits**

Bonus

Other benefits