



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

Expired

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

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: barbaracaffe@bell.net

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