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Jr Sous Chef

Posted by: Nemesis Coffee GNW

Posting date: 30-Aug-2024 **Closing date:** 26-Feb-2025

Education: Cook's trade certification or equivalent credentials, training and experience (for example, a Professional Culinary Arts Diploma).

Language: English

Job location: Vancouver

Salary: \$20.00 Per Hour

Years of Experience: 5 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ5083177

Job description:

Company operating name: Nemesis Coffee.

Company business address: 555 Great Northern Way, Vancouver, BC, V5T 1E1.

Title of the position: Junior Sous-Chef (NOC 62200).

Job duties:

- **Food Preparation and Cooking:**
 - Assist in preparing and cooking high-quality dishes according to menu specifications and recipes.
 - Ensure that all food preparation meets the highest standards of freshness, taste, and presentation.
 - Supervise and participate in food preparation tasks, including but not limited to chopping, slicing, grilling, sautéing, and plating.

- **Kitchen Operations Management:**

- o Assist the Sous-Chef and Executive Chef in organizing and coordinating kitchen operations, including staff scheduling, inventory management, and ordering supplies.
- o Maintain cleanliness and organization in the kitchen area, always adhering to sanitation and food safety standards.
- o Monitor kitchen equipment and report any maintenance issues or malfunctions promptly.

- **Team Leadership and Training:**

- o Provide guidance and support to kitchen staff, including line cooks, prep cooks, and dishwashers.
- o Lead by example in demonstrating culinary techniques, efficiency, and professionalism.
- o Assist in training new kitchen staff members and ensuring they understand and adhere to kitchen procedures and standards.

- **Menu Development and Innovation:**

- o Collaborate with the Sous-Chef and Executive Chef in developing new menu items and seasonal specials.
- o Contribute creative ideas and innovative approaches to enhance the culinary offerings and dining experience.
- o Stay informed about culinary trends, ingredients, and techniques to continually improve and innovate our menu.

Terms of employment: Permanent and full-time.

The language of work: English.

Wage: \$20.00 per hour.

Benefits package being offered: None.

Location of work: Vancouver, BC.

Contact information to apply for the job: mielye@nemesis.coffee.

Skills requirements:

- **Required education:**

- o Cook's trade certification or equivalent credentials, training and experience (for example, a Professional Culinary Arts Diploma).

- **Required work experience and skills:**

- o High-quality culinary skills.
- o Several years of experience in commercial food preparation.

- o Kitchen operations management experience.
- o Team leadership and training experience.
- o Substantial experience in a high-volume restaurant/café.