

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 3.XPired

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:

o Assist in preparing and cooking high-quality dishes according to menu specifications and recipes.

- o Ensure that all food preparation meets the highest standards of freshness, taste, and presentation.
- o 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.

Posted on canadianjobportal.com