



## 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

Expired

## 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](mailto: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](https://canadianjobportal.com)**