



Sous Chef

Posted by: Papa Rene's Pizzeria

Posting date: 21-May-2025 **Closing date:** 17-Nov-2025

Education: Other trades certificate or diploma or equivalent experience

Language: English

Job location: Spiritwood

Salary: \$37.50 Per Hour

Years of Experience: 1 year

Vacancy: 1

Job Type: Full Time

Job id: CAJ5847326

Expired

Job description:

Papa Rene Pizzeria, a well-established and respected culinary fixture in Spiritwood, Saskatchewan, is currently seeking a qualified and dedicated Sous Chef to join our professional kitchen team. Renowned for our handcrafted pizzas and commitment to culinary excellence, we pride ourselves on delivering high-quality, consistent dishes in a warm and welcoming environment. This position presents a unique opportunity for an experienced culinary professional to contribute meaningfully to a growing local business rooted in tradition and community values.

Job Details:

Languages

English

Education

Other trades certificate or diploma
or equivalent experience

Experience

1 year to less than 2 years

On site

Work must be completed at the physical location. There is no option to work remotely.

Work site environment

Non-smoking

Work setting

Restaurant
Cafeteria
Cafe

Responsibilities

Tasks

Estimate amount and costs of supplies and food items
Maintain records of food costs, consumption, sales and inventory
Analyze operating costs and other data
Demonstrate new cooking techniques and new equipment to cooking staff
Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
Instruct cooks in preparation, cooking, garnishing and presentation of food
Supervise cooks and other kitchen staff
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

- Arrange for equipment purchases and repairs
- Plan and direct food preparation and cooking activities of several restaurants
- Plan menus and ensure food meets quality standards
- Prepare dishes for customers with food allergies or intolerances
- Train staff in preparation, cooking and handling of food

Supervision

5-10 people

Experience and specialization

Cuisine specialties

Canadian

Food specialties

- Bakery goods and desserts
- Cereals, grains and pulses
- Cold kitchen
- Eggs and dairy
- Fish and seafood
- Meat, poultry and game
- Stocks, soups and sauces
- Vegetables, fruits, nuts and mushrooms
- Chocolate

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Work under pressure
- Tight deadlines
- Handling heavy loads

Physically demanding
Attention to detail
Combination of sitting, standing, walking
Standing for extended periods
Bending, crouching, kneeling

Personal suitability

Leadership
Dependability
Efficient interpersonal skills
Excellent oral communication
Flexibility
Initiative
Organized
Reliability
Team player

Benefits

Health benefits

Dental plan
Paramedical services coverage

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: paparene@sasktel.net

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