



SOUS-CHEF (NOC:62200)

Posted by: Pantry Foods

Posting date: 03-Jul-2025 **Closing date:** 30-Dec-2025

Education: Secondary (high) school graduation certificate

Language: English

Job location: North York

Salary: \$36.00 Per Hour

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ5560258

Job description:

SOUS-CHEF (NOC:62200)

Posted by Pantry Foods on July 02, 2025

JOB DETAILS

Location

North York, ON
M6A 2C4

Salary

\$36.00 hourly / 30 hours per Week

TERMS OF EMPLOYMENT

Permanent employment

Full time

Start date

Starts as soon as possible

Shift

Day, Early Morning, Evening, Morning, Shift, Weekend

Vacancies

1 vacancy

OVERVIEW

Languages

English

Education

Secondary (high) school graduation certificate

Experience

2 years to less than 3 years

On site

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

Work site environment

Noisy

Work setting

Restaurant

Catering firm

Café

RESPONSIBILITIES

Tasks

- Estimate amount and costs of supplies and food items
- Estimate labour costs
- Maintain records of food costs, consumption, sales and inventory
- Analyze operating costs and other data
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Prepare and cook complete meals and specialty foods for events such as banquets
- Supervise cooks and other kitchen staff
- Prepare and cook meals or specialty foods
- Requisition food and kitchen supplies
- Arrange for equipment purchases and repairs
- Consult with clients regarding weddings, banquets and specialty functions
- Plan menus and ensure food meets quality standards
- Recruit and hire staff
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Leading/instructing individuals

Supervision

- 3-4 people

EXPERIENCE AND SPECIALIZATION**Cuisine specialties**

- Kosher

- European
- International
- Vegan

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

ADDITIONAL INFORMATION

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
- Bending, crouching, kneeling

Personal suitability

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

EMPLOYMENT GROUPS

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for youths

WHO CAN APPLY TO THIS JOB?

The employer accepts applications from:

- a Canadian citizen
- a Permanent resident of Canada
- a Temporary resident of Canada with a valid work permit

Do not apply if you are not authorized to work in Canada. The employer will not respond to your application.

HOW TO APPLY**Direct Apply**

By Direct Apply

-
By email

pantryenterprises-jobs@post.com

How-to-apply instructions

Here is what you must include in your application:

- Cover letter

This job posting includes screening questions. Please answer the following questions when applying:

- Are you available for shift or on-call work?
- Do you currently reside in proximity to the advertised location?
- Do you have previous experience in this field of employment?

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: pantryenterprises-jobs@post.com

Posted on canadianjobportal.com