



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

Expired

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

RESPONSIBILITES

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