

# **Sous-Chef**

## Posted by 1830276 Ontario INC

Posting Date: 16-Aug-2024

Closing Date: 12-Feb-2025

**Location : Stoney Creek** 

Salary: \$25.00 Per Hour

## **Job Requirements**

• Education: Secondary School

• Language: English

• Years of Experience: 2 years

• Vacancy: 1

Job Type: Full TimeJob id: ABOJ5358497

## **Job Description:**

Work site environment

Noisy

Work setting

Restaurant

Café

## Responsibilities

Demonstrate new cooking techniques and new equipment to cooking staff

Supervise activities of specialist chefs, chefs, cooks and other kitchen workers

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

Plan menus and ensure food meets quality standards

Supervise activities of sous-chefs, specialist chefs, chefs and cooks

### Supervision

1 to 2 people

#### **Credentials**

Cook Trade Certification

#### **Additional information**

#### Security and safety

Criminal record check

### 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

#### Own tools/equipment

Gloves

Uniform

#### Personal suitability

Leadership

Dependability

Efficient interpersonal skills

Excellent oral communication

Flexibility

Initiative

Organized

Reliability
Team player

## **Benefits**

#### **Health benefits**

Health care plan

#### **Financial benefits**

Bonus

Other benefits

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: <a href="mailto:barbaracaffe@bell.net">barbaracaffe@bell.net</a>

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