



Sous Chef

Posted by Papa Rene's Pizzeria

Posting Date : 21-May-2025

Closing Date : 17-Nov-2025

Location : Spiritwood

Salary : \$37.50 Per Hour

Job Requirements

- **Education:** Secondary (high) school graduation certificate or equivalent experience
- **Language:** English
- **Years of Experience:** 1 year
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job id:** ABOJ1821281

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

Secondary (high) school graduation certificate
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
Café
Bakery

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
Prepare and cook complete meals and specialty foods for events such as banquets
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
Consult with clients regarding weddings, banquets and specialty functions
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
Recruit and hire staff
Supervise activities of sous-chefs, specialist chefs, chefs and cooks
Train staff in preparation, cooking and handling of food
Leading/instructing individuals

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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