

Job Posting Sous-Chef – Glasshouse Bistro & Café

Position Type: Full-time, Regular **Company Name:** the Enjoy Centre **Application Deadline:** Open until filled

The Glasshouse Bistro & Café at the Enjoy Centre is looking for a creative and organized individual for the position of Sous-Chef. This person will be responsible for the kitchen in the Executive Chef's absence, as well as assisting or filling in for the line cooks when needed. The successful individual, as well as being a strong team player, will possess solid communication skills and the ability to troubleshoot a variety of complications in a busy kitchen environment.

General Duties

- Monitor employee activity, and ensure that all employees follow safe work practices and safe food handling procedures
- Act on behalf of the Executive Chef in her absence
- Ensure quality of raw and cooked food items meets established standards
- Adapt and prepare specialty food items for customers with food allergies or intolerances
- Relieve staff for breaks, and cover department as required
- Work in conjunction with the other Sous-Chef in order to maintain solid leadership
 presence in kitchen, as well as support the Executive Chef in all aspects of kitchen
 operations
- Assist the Executive Chef in the maintenance of inventory, food costing and pricing

Job Requirements

- 1 to 2 years of supervisory experience in commercial food preparation
- Availability to work evenings, weekends and holidays, as well as more than 40 hours per week during peak seasons and special events
- Good problem-solving and organizational abilities
- Excellent communication and interpersonal skills
- Proficiency using Microsoft Office Suite (especially Excel)

Educational Requirements

 Red Seal certification or equivalent culinary training; equivalent work experience will be considered in lieu of education

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