
TITLE:	Sous Chef
DEPARTMENT:	Food & Beverage
REPORTS TO:	Executive Chef / Director of Food & Beverage
TYPE OF POSITION	Full Time, Salary

MINIMUM QUALIFICATIONS:

- Food Safe Level 1 and 2 certificates required, and Serving It Right required
- Minimum 3 years' experience as a Sous Chef at a similar sized facility
- Minimum 2 years' experience in an entertainment-based facility an asset
- Equivalent Red Seal certification, a degree in the Culinary Arts or an equivalent combination of education and experience
- Must be able to work a fluctuating work schedule that will vary depending on events schedule (including days, evenings, weekends, holidays, etc.)

KNOWLEDGE, SKILLS & ABILITIES:

- Able to operate all kitchen equipment to including the broiler, steamer, convection oven, mixer, meat slicer and chef knife.
- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- Understanding of and proven execution of Industry business principles
- An inspiring leader who has proven skills rallying a team to achieve its highest potential, and then driving it to the next level
- Computer literate in systems related to the department
- Skilled at developing and creating premium dining experiences that drive customer satisfaction and loyalty.
- Solid organizational skills with the ability to handle multiple projects at one time.
- Excellent written and verbal communication skills

DUTIES & RESPONSIBILITIES:

- Participates as a team player with specific responsibilities as related to preparation, excellent service and delivery of product.
- Work with Executive Chef to develop a positive and dynamic Culture within the department
- Responsible for reporting any maintenance required for kitchen equipment.
- Responsible for observing and testing foods to ensure proper cooking.
- Responsible for operating large-volume cooking equipment such as grills, deep-fat fryers and ovens.
- Ensures that all work areas and equipment are clean, food products are properly stored, utensils are clean and put away and floor is swept and mopped at end of shift.
- Maintains sanitation, health and safety standards in work areas.
- Performs other duties as assigned

This job description is subject to change.

To apply for this position please either email your resume and application form to
Ken Gregory, Executive Chef at ken.gregory@abbotsfordcanucks.ca, or by person
ATT: Ken Gregory – Executive Chef
33800 King Road Abbotsford BC, V2S8H8