

The Culinary Arts School of Ontario

<http://chefschool.ca/job/sous-chef/>

Sous Chef

Description

The Sous Chef works alongside Head Chef to manage daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality and freshness, and monitoring stock. They contribute to the meal quality and consistency by following designated recipes.

Responsibilities

General Responsibilities:

- Lead kitchen team in Chef's absence
- Use safe food handling practices at all times
- Clean kitchen equipment and tools after each use
- Provides guidance to junior kitchen staff members
- Assists in organizing kitchen stock and ingredients
- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance
- Keeps cooking stations stocked, especially before and during prime operation hours
- Assists in training new employees kitchen efficiency and standards
- Supervises all food preparation and presentation to ensure quality
- Works with Head Chef to maintain kitchen organization, staff ability, and training opportunities
- Verifies that food storage units all meet standards and are consistently well-managed
- Follows all applicable safety rules and procedures
- Make proper use of all supplies, tools, equipment and time
- Work well both independently and in a team environment
- Maintain a clean and organized work area

Qualifications

Recommended Qualifications:

- Ability to remain calm and focused in a fast paced environment
- Works well independently and as an effective team member
- Excellent time management skills, results oriented, takes initiative
- Experience preparing large quantities of food
- Experience in Restaurant, Resort and/or Camp setting
- Safe Food Handlers Certificate
- Current Criminal Background Check
- Current First Aid & CPR Training

Contacts

Summer wages vary depending on age, qualifications, and experience of applicants. To apply, send your resume to HoopDreams@elitecamp.com attention: Stephanie Rudnick or apply online at: hoopdreams.elitecamps.com

Hiring organization

The Culinary Arts School of Ontario

Employment Type

Temporary

Job Location

760 HWY 6, N0H2T0, South Bruce Peninsula, Ontario

Working Hours

8 weeks of Camp (July 3, 2022 – August 27, 2022)

Some pre-camp and post-camp work needed in May, June, September