

Fair Havens Camp & Conference Centre - Sous Chef Position

Role: Sous Chef

Status: Full-Time Year Round

Start Date: September 2nd, 2024

Hours Worked: 40-44 hours weekly, subject to seasonal fluctuations, mainly weekend work outside of summer months.

Work Description:

We are looking for a professional Sous Chef, following our executive chef's specifications and guidelines. The successful candidate will employ their culinary and managerial skills in order to play a critical role in maintaining and enhancing our customers' satisfaction.

Responsibilities:

- Help in preparation and design of food menus
- Produce high quality plates both design and taste wise
- Ensure that the kitchen operates in a timely and quality supported manner
- Fill in for executive chef as necessary
- Manage, teach and train kitchen staff, including student workers, to establish working schedule to assess staff's performance.
- Comply with and enforce sanitation regulations and safety standards

Requirements:

- 2-5 years experience as kitchen lead/manager
- Understanding of various cooking methods, ingredients, equipments and procedures
- Excellent record of kitchen and staff management
- Accuracy and speed in handling emergency situations and solution oriented

Benefits:

- Discounted or free food
- Flexible schedule
- On-site parking

To apply, please submit a copy of your cover letter and resume to apply@fairhavens.org.