

Career Opportunity

Title	Sous Chef
Wages	\$55,000 - \$60,000 / per annum. (competitive hourly wage, plus gratuities)
Job Types	Full Time / Permanent
Schedule	Shift (Morning, Evenings, Weekdays/Weekends as needed, holidays)
Department	Kitchen
Reports To	Executive Chef

Position Summary:

We are seeking a skilled and motivated Sous Chef to join our dynamic culinary team. The Sous Chef is responsible for the overall success of all culinary venues and takes the lead in the absence of the Executive Chef. Attendance in this position is expected to meet all business needs and staffing levels. Performance of this position is directly measured by the success of all kitchen operations incl. productivity and financial targets as well as customer and staff satisfaction.

Key Accountabilities:

- Oversee all aspects of food production, including involvement in menu planning, daily specials, and applicable costing. Manage day-to-day kitchen operations. Ensure perfectly executed kitchen operations through training, mentoring, assisting, and supporting kitchen staff members.
- Administration of kitchen in assistance to the Head Chef, including purchasing and work schedules.
- Ensure consistent food preparation, production, and the highest caliber of food presentation, taking advantage of all opportunities to improve upon both.
- Maintain and ensure all departmental and the restaurant's policies and procedures are adhered to; ensuring department operates in compliance of all relevant laws.
- Supervise all kitchen staff; allocating tasks so that they will be done efficiently and ensuring all workers are aware of their responsibilities.
- Ensure proper foreseeability within all stations to confirm product is managed properly in order to execute prep procedures and service in a cost and time effective manner.
- Supervise and assist with food production to ensure all quality standards are maintained in all food and beverage areas.
- Ensure the highest level of hygiene and food safety is adhered to by all personnel in the preparation and handling of food items.
- Ensure all kitchen items ordered from suppliers are correct and checked for quality as per restaurant's standards.
- Ensure all inventory of food and equipment is accounted for and secured upon closing of kitchen.
- Provide coaching, mentorship, and leadership to all Cooks within the kitchen assisting with work, training and development, including overview and updates on policies and procedures.
- Provide consistent assistance online daily.
- Communicate upcoming functions for the whole day, products that are out/short, daily features and soup testing.
- Always maintain composure and professionalism, ensuring kitchen personnel are supported and prepared for peak hours.
- Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention.
- Ensures that the kitchens and equipment are maintained as per policy and reports deficiencies to the Executive Chef
- Be a problem solver and a supportive team player.
- Create authentic team connections that foster collaboration. Cultivate an environment of connected, committed collaborations that support a culture of teamwork.
- Execute ad-hoc duties as required.

Education and Qualification Requirements

- Post Secondary education or suitable combination of education and experience
- Excellent communication skills; both written and verbal
- Computer literacy in MS Office – Outlook, Word, and Excel
- Minimum 2 years of experience as a Sous Chef: multi-outlet experience and resort preferred; banquet and catering experience preferred.
- First Nations experience an asset.
- Other languages an asset
- Criminal record clearance is mandatory.

Work Environment Considerations

Lounge and Casino environment, non-traditional work hours, standing and walking for extended periods of time; lifting, carrying, and pushing.

Special Working Conditions

The Company is committed to sound internal control policies and practices. Every team member will follow the internal control practices required of their position and department. Every team member will follow and support the Core Values, Mission, and Guiding Principles of the Stoney Nakoda Resort.

Compliance Requirements

- Every team member must comply with all requirements of the corporate policies.
- Every team member will be familiarized with the business process documentation and internal control objectives related to their position, and how their job description aligns with specific internal control activities for which they are responsible.
- Adhering to all company and regulatory policies as they relate to functions of the position.

Licensing or Certification Requirements

For positions that require special certification, the appropriate level of certification will be maintained.

Benefits

- Group Benefits include:
 - Dental care
 - Extended health care
 - Life insurance
- Flexible schedule
- On-site parking
- Tuition reimbursement
- Staff Food Discount