

# GET YOUR DREAM JOB!

## SOUS CHEF

### Description/ Requirements:

- Reports to the Exec Chef
- Must have a well-rounded background in both a la carte and banquet plated/buffet cooking, able to be scheduled for evenings, weekends and holidays and have a strong sense of teamwork
- Ensure the smooth operation of the kitchen, maintain a relationship with the front of house managers and serving staff
- Clear communication, mutual respect, and a focus on guest experience by following all standards and company policies
- Supervising all kitchen colleagues, line cooking, banquet cooking, ordering, receiving, proper rotation of all products (FIFO) and to limit food waste whenever possible.
- Able to teach and coach the chefs and cooks new skills to ensure growth and engagement
- Ensure kitchen is being kept clean and organized and health codes are being followed, and communicate any equipment that is not functioning properly so repairs can be made
- Maintain a safe working environment for all colleagues
- Punctuality is a must

### Experience:

- 2-3 years experience in similar role
- Valid culinary achievements and certificates required

### Benefits:

- Full-time position, wage ranges from \$27-30/hr (based on experience) plus % of gratuities
- Option for benefits
- One complimentary meal will be provided per shift
- Monthly staff functions, complimentary staff golf program
- Discount on F&B and golf shop retail items with a retail spending allowance
- Culinary fall retreat in BC, based on a minimum of hrs worked

**Please send your resume and application form:**

Graham Sheppard, Executive Chef: [gsheppard@scgolf.ca](mailto:gsheppard@scgolf.ca)

