

Sous Chef

Rebel Creek

Location: Kitchener, ON Canada

Department: Hospitality

Reports To: Executive Chef

Classification: Full-Time - Seasonal

Summary:

The Sous Chef supports the Executive Chef in all aspects of kitchen operations, including menu development, food preparation, inventory ordering, and execution of events. They play a key role in maintaining the highest standards of food quality and presentation. In addition to assisting with day-to-day kitchen management, the Sous Chef is responsible for planning and creating menu items, both daily specials and regular offerings, ensuring creativity, consistency, and excellence in every dish.

Responsibilities:

- Collaborates with the head chef to direct food preparation.
- Helps design the menus
- Produces high-quality plates, considering both design and taste.
- Oversees and supervises the kitchen staff.
- Assists with menu planning, inventory, and supply management.
- Keeps stations clean and complies with food safety standards.
- Monitors and maintains kitchen equipment.
- Offers suggestions and creative ideas that can improve upon the kitchen's performance.

Qualifications:

- 3-5 years experience as a Cook
- FoodSafe Certification
- SmartServe Certificate
- Passionate about great food and teamwork
- Ability to supervise employees, including organizing, prioritizing, and scheduling work assignments
- Ability to examine and re-engineer food and beverage operations, form new policies, and develop and implement new strategies
- Able to respond quickly in a dynamic and changing environment
- Highly flexible, with solid interpersonal skills that allow one to work effectively in a diverse working environment.
- Good training, coaching, and mentoring skills are essential
- Able to effectively communicate both verbally and in writing

Working Conditions:

- Ability to lift 50 lbs required
- Manual dexterity required to use desktop computer and peripherals
- Overtime as required

To Apply:

Please submit your resume and cover letter to Brendan Gingerich at chef.rebelcreek@golfnorth.ca.

Please write "Rebel Creek - Sous Chef" in the subject line.

Job Posting

Rebel Creek is seeking an energetic and creative individual to support our culinary and BOH team for our facility. Creation of menu items using effective costing measures, mentoring of staff, and creating a day-to-day or event dining experience for our guests will be the focus of this position.

Rebel Creek is part of the GolfNorth Properties family of courses offering competitive wage packages, an incredible work environment, and career advancement opportunities.