



## Sous Chef

### Role Overview:

The Sous Chef assists the Head Chef of overseeing all back of house operations at the Bistro. The Sous Chef creates kitchen culture and provides quality culinary services according to the Bistros business model and brand. The Sous Chef will monitor food quality, service, purchasing, as well as assisting with inventory. The Sous Chef will be a proven team player and leader with exceptional communication skills and the ability to supervise and provide direction to others.

Reports to: Head Chef

### Primary Duties:

- Supervise and participate in the production and plating to maintain the quality and consistency of food determined by the Head Chef
- Ensure cleanliness and hygiene is maintained in all kitchen areas in accordance with regulations and Bistro standards
- Ensure all kitchen staff practice safety procedures according to Bistro's standards
- Ensure all kitchen equipment is maintained
- Coach and provide leadership to all the staff of the kitchen by training and development of staff
- Ensure that the morale of the kitchen staff is maintained by practising positive strategies to motivate staff, encourage self-esteem and efficiency
- Provide input for menus, creating, developing, and recommending recipes
- Responsible for the complete kitchen operation in absence of the Head Chef
- Assist with ordering of food products for preparation
- Find more efficient ways to do the job and seek to reduce costs and improve labour productivity
- Maintain a positive and professional approach with coworkers and customers
- Maintain food cost control objectives as set by the Head Chef



### Requirements:

- 3-5 years of supervisory or sous chef experience in a fast paced restaurant
- Excellent time management and delegation
- Ability to motivate and support a team of line cooks
- Good understanding of professional cooking methods
- Commitment to creating food of the highest standard with fresh ingredients
- Ability to take and give direction and work calmly and effectively under pressure
- Food Safe Certification
- Understanding of purchasing and maintenance of kitchen equipment
- Strongly demonstrated creativity in all areas related to food

### What's in it for you?

- A rewarding, positive and creative work environment
- Great compensation for the right person that is fair and fits the responsibility
- Opportunity for advancement
- Senior Staff Accommodation (subject to availability)
- Restaurant and Hotel discounts, Ski Pass program, plus many other perks.

### How to Apply

If you think you are the right person for this job we'd love to hear from you. We thank all applicants that apply, but only those deemed qualified by our hiring manager will be contacted. To apply, please email your cover letter and resume to [bistrojobs@thejuniper.com](mailto:bistrojobs@thejuniper.com)