

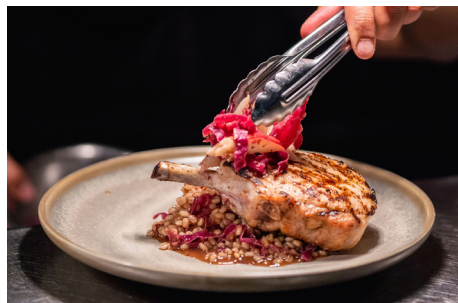


SOUS-CHEF

Inspired by food? At Juniper Bistro, every delicious dish is designed to be good for people and the planet. Guests and staff love our stunning views of the mountains and Vermilion Lakes. We're uplifting; naturally.

Our Sous Chef leads the kitchen team to deliver creative, locally inspired cuisine. A natural mentor, you'll build a positive atmosphere and motivate the kitchen to develop their skills and give their best. You're a strong communicator, ensuring cooperation between the back and front of house. You have a desire and creativity to contribute to an evolving menu and daily features.

Bring us your passion and culinary talent and we'll offer you room to grow, as well as competitive wages and amazing benefits.



KEY SKILLS & EXPERIENCE:

- Leadership & Coaching
- Kitchen Management Experience
- Culinary Education
- Food Safe Certification
- Communication & Teamwork

WE OFFER:

- Competitive Wages & Benefits
- Hotel, Restaurant and Bakery Discounts
- Affordable Onsite Staff Accommodation
- Active Living Allowance
- Team Events and Activities

Interested? Get in touch!

Learn more about us at thejuniper.com
Send your resume to hr@arctosbanff.ca