

CHAR & CHOWDER JOB POSTINGS

CHAR & CHOWDER
182 WATER ST.
ST ANDREWS, N.B.
E5B 1B2
(506) 529-3509

SOUS CHEF

- Cooking: 2 years (Preferred)
- Food Safe, SafeCheck, Food Handler or equivalent (Preferred)

Sous Chef Job Responsibilities:

- Directs food preparation and collaborates with lead chef.
- Helps create and cost new and innovate menu items, based on the most local and fresh ingredients.
- Ability to work within a small team environment to ensure consistently and quality
- Assists with menu planning, inventory, and management of supplies.
- Keeps stations clean and complies with food safety standards.
- Trains and coaches new employees.
- Monitors and maintains kitchen equipment.

We can offer a minimum of 40 hours per week with guaranteed, predictable days off per week. Our season runs from May to mid October.

Perks and Bonuses

- Mid season and year end performance bonus.
- Housing assistance open for discussion

Sous Chef Skills / Qualifications Knowledge of various cooking methods, ingredients, and procedures

- Management skills
- Familiarity with industry's best practices and trends
- Creativity
- Time-management skills
- Decision making
- Handles pressure & and deals with uncertainty
- Ability to multitask within a small kitchen team

Education and Experience Requirements:

- Formal culinary training a requirement or equivalent kitchen experience

National Food Safety Certification

Compensation - to be negotiated.

- Full-time, Seasonal, May through October
- Benefits: Generous salary or hourly wage based on experience. \$17.00 to \$22.00 per/hr

Schedule:

- Day shift
- Evening shift

Supplemental pay types:

- Bonus pay
- Retention bonus
- Tips

Ability to commute/relocate:

- Saint Andrews, NB: reliably commute or plan to relocate before starting work (required)

Experience:

- Cooking: 2 years (preferred)

Licence/Certification:

- Food Safe, SafeCheck, Food Handler or equivalent (preferred)