

# The CHANDLER Room

## Wine Bar & Kitchen

We are a very busy wine bar and restaurant, serving unique and innovative sharing plates. Our menu has an international flavour profile, with a vegetable forward, local sourced vision. Located in the historic Treadwell Inn, a 200 yr old boutique hotel, in the seaside resort of St Andrews New Brunswick, our kitchen team enjoys the best office view anywhere!

### **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.
- Knowledge of international styles of cooking.
- Produces high quality plates, to a full restaurant, nightly.
- Ability to work within a small team environment to ensure consistently exceptional guest experiences.
- 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 April to December, but we can negotiate a full time salary as we run a number of private events during our off season.

## Perks and Bonus

- Mid season and year end performance bonus.
- Medical, dental and fitness benefits available.
- Housing assistance open for discussion.
- Staff discounts

On your days off go deep sea fishing, whale watching, golfing, hiking, foraging or just relaxing.

## **Sous Chef Skills / Qualifications:**

- Knowledge of various cooking methods, ingredients, and procedures
- Management skills
- Familiarity with industry's best practices and trends
- Leadership
- Creativity
- Hand-eye coordination
- Time-management skills
- Decision making
- Handles pressure
- 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.

