

CHEAKAMUS CENTRE

nature is in session

SOUS CHEF

OVERVIEW

This is a full-time permanent position involving all aspects of kitchen operations. This is an excellent position for an experienced hand looking to apply management and leadership abilities. The kitchen at Cheakamus Centre does not do a-la-cart service, nor do we have a public access outlet. Cheakamus Centre deals solely with pre-booked groups in a banquet style service setting, primarily buffet and family style. Our main client is the North Vancouver School District, with several weddings and private/ corporate retreats and camps over the year. Our primary focus is providing healthy meals to school age children with a strong emphasis on sustainability.

PRIMARY DUTIES AND RESPONSIBILITIES

Meet or exceed the knowledge, skills and aptitudes for the Job Standard for Sous Chef, include but is not limited to:

- Assisting the Executive Chef in the execution of the day-to-day operations of a commercial kitchen
- Scheduling
- Staffing and HR duties
- Ordering
- Menu development
- Dealing with dietary concerns
- Contacting parents about children's dietary issues

PREREQUISITES

- Food safe level one
- 5 years' experience in professional kitchens
- Banquet cooking
- Experience in a supervisory role
- Flexible schedule
- Must submit a current "Criminal Records Check" including vulnerable children and adult section.

KNOWLEDGE, SKILLS AND ABILITIES

- Strong catering or hotel background
- Thorough understanding of dietary issues surrounding allergens, intolerances, religious and cultural restrictions, health and ethical choices
- Excellent Interpersonal communication and leadership skills
- Strong problem-solving abilities
- Positive mind-set

HOURS

This is a salaried position based on standard management hours

REPORTING RELATIONSHIP

All kitchen staff report to the Executive Chef and are employed by the Listel Hospitality Group.

WORK TERM

Year-round

COMPENSATION

40k per annum

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ABOUT US

Located on 420 acres of ecological reserve lands in the Cheakamus River Valley near Squamish, BC, Cheakamus Centre is a world-class outdoor learning centre that brings together the values of environmental stewardship and sustainability through place-based learning. We would like to thank the Skwxwú7mesh Nation, upon whose unceded traditional territory Cheakamus Centre resides. We value the opportunity to welcome others to learn, gather and share in nature on this traditional territory. The land Cheakamus Centre is situated on has always been a place of learning for the Ch'yákmesh people, who for millennia have passed on their culture, history, and traditions from one generation to the next on this site.

Cheakamus Centre is committed to supporting and building a diverse and inclusive workplace community. We welcome and respect the diverse backgrounds, experiences and talents of our staff and believe this contributes to programs that are welcoming, relevant and accessible for learners of all ages. Cheakamus Centre is seeking a highly motivated individual interested in learning about and providing food service in the most sensibly sustainable method available to us.

For more information on Cheakamus Centre, visit our website at www.cheakamuscentre.ca

APPLICATION DEADLINE

Until position has been filled

APPLICATION PROCESS

Please email a cover letter stating why you are interested in this opportunity along with your résumé to: kitchen@cheakamuscentre.ca

Please include Sous Chef in the subject line of your email.

We thank you for your interest in employment with Cheakamus Centre. Please note that only those selected for an interview will be contacted.