



SOUS CHEFS

Sous-chefs are an integral part of the food and beverage facilities at any ski hill. These active employees plan and direct food preparation and cooking activities, as well as oversee staff and assist with inventories and inventory controls. This position is often considered an entry level management position.

Responsibilities:

- Lead and direct all aspects of kitchen production
- Strategize to promote food & beverage outlets
- Assist in developing, implementing & recommending menu improvements
- Staff and schedule
- Portion control
- Meal presentation
- Train & motivate kitchen team members
- Maintain high standards of cooking and systems

Knowledge, Skills and Abilities:

- High school diploma
- Often Red Seal papers are required
- Minimum 2 years progressive experience in commercial food preparation
- Proficient with health and safety rules and regulations
- Experience in food cost control
- Excellent communication, analytical and interpersonal skills
- Able to work flexible hours

Hours:

- Per week range between 32-40 F/T and must be flexible

Wage:

- Minimum starting wage is \$13.00 per hour

Operational Hours:

- Depending on the establishment operations hours can range from 8am till 1am