

Position Title: Sous Chef

Position reports to: Executive Chef

Salary: \$18.00 hourly

Employment: Full-time, Seasonal

Fox Harb'r Resort is a 5 Star, 4 Diamond property nestled along the coast of the Northumberland Strait in Wallace, Nova Scotia. We are offering a unique opportunity for you to experience a 5 Star Luxury work environment. With this opportunity you will be presented with a distinctive career, experience, and benefits in a World Class setting.

Summary of Position: To consistently provide quality and production for all food items for daily banquet & a la carte services in an organized and efficient manner. Reporting to the Executive Chef, the Sous Chef is the direct supervisor in the kitchen and actively participates in the creative and innovative processes of expanding the culture of the culinary team of 15 to 20 persons.

Responsibilities

1. Assist Executive Chef in the management and direction of all culinary operations
2. Assume a leadership role in the kitchen to assist in making the kitchen successful everyday
3. Assist in the planning and execution of all menus for dining service and banquet events
4. Ensure all menu items are prepared to standard in a timely and efficient manner and to customer requirements
5. Promote effective communication and co-operation with all departments
6. Follow up on all day to day and extra duties for all staff
7. Ensure that all mis en place is completed in a timely and efficient manner
8. Ordering and procurement of required supplies for daily operation, inventory and cost controls
9. Scheduling and labour control
10. Ensure cleanliness and organization of all kitchens is maintained and that all food product is properly stored
11. Ensure all appropriate provincial health regulations and food handling techniques are followed

Qualifications

1. Must have a passion for food trends and the culinary arts
2. Maintain understanding and knowledge of current trends and practices within the profession
3. Red Seal certification and 2 years experience as Sous Chef or other senior capacity in a similar property
4. Culinary training in a recognized school or apprenticeship program
5. Ability to confidently interact and consult with guests on a daily basis
6. Excellent interpersonal and communication skills in leadership and team problem solving
7. Possess necessary skills and creativity to enhance food quality and presentation standards within a consistency based framework
8. Ability to train others within the defined standards using established and accepted culinary techniques
9. Must display attention to detail and strong organizational skills
10. Ability to deal with several operative outlets and catering venues simultaneously – Fox Harb'r operates three kitchen facilities on property
11. Ensure workplace and food safety requirements are consistently met
12. Inventory management, portion control, and waste minimization
13. Current sanitation certificate, food handler training, WHMIS
14. Ultimate flexibility

At Fox Harb'r Resort, we know every employee is a valued part of the team. Our benefits include:

- Competitive wages, Gratuities
- Travel Fuel Allowance
- Discounts at the Resort's Dining Areas; The Cape Cliff and Willard
- Discounts on Accommodations, Golf and Spa services & products
- Friends and Family Rates for overnight accommodations
- Complimentary use of the Junior Olympic Pool, Mineral Pool and Fitness Room
- Team Member rates for Golf, Sport Shooting, Kayaking, Trail Rides etc.
- Team Member Activities and Department Incentives

- Team Member Education Funding and Bursary Program
- Team Member housing availability

If you have the talent, dedication and level of commitment we're looking for and would like to advance your career in hospitality at Fox Harb'r Resort, submit your resume and cover letter to:

Human Resources Department, Ann Jeffreys

Email: hr@foxharbr.com

While all responses are appreciated, only those applicants who will be invited for an interview will be contacted.