



Title:	Sous Chef
Position reports to:	Executive Chef
Salary:	\$20.00 – \$25.00/hour
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.

General Description: 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.

Qualifications & Requirements:

1. Must be obsessed with food and have a keen interest in the culinary arts
2. Maintain understanding and knowledge of current trends and practices within the profession
3. Red Seal certification and 5 years' experience as Sous Chef 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. Emergency first aid and CPR training an asset

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 Team Members
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
12. All other assigned duties from Executive Chef.

Human Resources Department, Ann Jeffreys

Email: hr@foxharbr.com Mail: 1337 Fox Harbour Rd., Fox Harbour, NS B0K 1Y0

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



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

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