

POSITION TITLE: Sous Chef

Employment Type (FT,PT,Contract): FT

Rate of Pay: Based on Experience

Job Location: Hamilton

Hours of Work: 25 - 40

Start Date: As soon as possible

Application Deadline: October 31, 2019

COMPANY NAME: Carmen's Group

Street Address: 77 James Street N. Unit 300

Phone: 905-381-9842

Fax:

Email: khatch@carmensgroup.com

Website: www.carmensgroup.com/careers

General Description of Duties:**THE SOUS CHEF AT BACI RISTORANTE HAS THE OPPORTUNITY TO:**

- **Ensure orders are prepared in an accurate and timely manner in accordance to Baci Ristorante's standards, focusing on minimizing waste and overall presentation**
- **Assure the proper care and maintenance of all food service equipment**
- **Perform opening and closing duties as needed**
- **Ensure food quality by maintaining high levels of cleanliness, organization, storage and sanitation**
- **Take direction from the Executive Chef**
- **Learn the details of menu offerings for breakfast, lunch and dinner**
- **Maintain clean and safe work areas utensils and kitchen equipment as needed**
- **Work in a bright open concept kitchen with a wood fire pizza oven**
- **Communicate with kitchen team**
- **Make a difference in the lives of each and every one of our guests by directly contributing to their extraordinary experiences**
- **Exercise good judgment and demonstrate leadership abilities**
- **Drive positive change in the organization**
- **Administrative duties as needed**

- **Other duties as assigned**

Skills and Experience Required:

SOUS CHEF POSITION REQUIREMENTS:

- **Extensive knowledge of food handling and sanitation standards**
- **Self-motivated, self-directed individual who requires minimal supervision**
- **Minimum two years' experience in a similar position (Supervisory or Sous Chef role)**
- **Background in Italian cuisine**
- **Positive, outgoing and friendly team player**
- **Strong problem solving abilities**
- **Excellent verbal and written communication skills**
- **Ability to work well under pressure in a fast paced environment**
- **Safe Food Handlers Certificate an asset**
- **Post- secondary education in a culinary program or Red Seal designation considered an asset**

WHAT CAN WE OFFER?

- **Competitive wage package**
- **Full-time hours**
- **Benefit package after probationary period**
- **Flexible work schedule**
- **Opportunity to learn and apprentice under a Red Seal Journeyman cook**
- **Group RRSP**
- **Hotel Discounts**
- **Staff recognition**
- **Wellbeing programs**
- **Tuition reimbursement of up to \$1000 for new culinary graduates once minimum employment term is reached**
- **Participation in staff events**
- **Opportunities for growth and a chance to play a role in our vision to continue being innovators and industry champions within the Hamilton hospitality community**

How to Apply:

Please email your resume to khatch@carmengroup.com. Indicate what job you are applying for in the email subject line.

Carmen's Group makes certain there is an equal employment opportunity for all employees and applicants for employment. Carmen's Group will strive to provide accommodation to persons with disabilities in the recruitment process upon request. If you are selected for an interview and you require accommodation due to a disability during the recruitment process, please notify Human Resources upon scheduling your interview.

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