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SOUS-CHEF

Posted by AVIV IMMIGRANT KITCHEN

Job Details

Posting Date: 25-Jun-2024

Closing Date: 22-Dec-2024

Location: Toronto

Salary: \$23 Per Hour

Job Requirements

Education: College/CEGEP or equivalent experience

Language: ENGLISH

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job ID: YJ1267400

Job Description

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We are looking for a professional Sous Chef to be second in command in our kitchen .

Responsibilities:

Maintain records of food costs, consumption, sales and inventory
Demonstrate new cooking techniques and new equipment to cooking staff
Create new recipes
Instruct cooks in preparation, cooking, garnishing and presentation of food
Prepare and cook complete meals and specialty foods for events such as banquets
Prepare and cook food on a regular basis, or for special guests or functions
Prepare and cook meals or specialty foods
Plan menus and ensure food meets quality standards
Prepare dishes for customers with food allergies or intolerances
Train staff in preparation, cooking and handling of food.

The requirements are

Education

College/CEGEP
or equivalent experience

Experience

2 years to less than 3 years

Specialization

Cuisine specialties
Kosher
Gluten-free
Mediterranean cuisine
Halal
Vegan
Food specialties
Bakery goods and desserts
Chocolate

Additional information

Work conditions and physical capabilities
Fast-paced environment
Work under pressure
Tight deadlines
Handling heavy loads

Physically demanding

Attention to detail

Standing for extended periods

Bending, crouching, kneeling

Own tools/equipment

Cellular phone

Personal suitability

Dependability

Efficient interpersonal skills

Flexibility

Initiative

Organized

Reliability

Team player