

Chef Skill Requirements

1. 3+ years of Sous Chef experience in fast-paced kitchen or catering
2. Capable of preparing & delivering banquet-style and plated meal service
3. Skilled in executing multiple cuisines
4. Creating healthy, well-balanced menus with plant-based, fish, chicken, and meat options
5. Preparing desserts and fresh baked goods
6. Experience catering food on-time and on-budget
7. Strong, supportive leader with an emphasis on teamwork
8. Excellent communication skills
9. A positive attitude, friendly and professional
10. Food Safe certification

Chef Major Responsibilities

1. Ensure quality meals are prepared, well-presented and served on time
2. Knowledge of plant-based menus, experience with fish, poultry and meat options
3. Provide for special dietary restrictions and allergies, including gluten-free options
4. Plan & prepare meals for special events and retreats
5. Maintain safe storage of all foods; ensure fresh quality and minimal waste
6. Engage and communicate with guests when required
7. Supervise assistant cooks, kitchen assistants, dishwashers, servers and kitchen volunteers
8. Ensure that safe working conditions are maintained, providing kitchen safety orientations
9. Ensure high level of sanitation, prepare for health inspections, and uphold BC health code & Food Safe regulations
10. Lead opening & setup of kitchen in mid-May and close down in mid-September (*if Primary Cook)
11. Provide scheduling manager with weekly schedule needs for all kitchen staff (*if Primary Cook)