

Executive Sous Chef Job Description

Tsawwassen Springs is in search of an Executive Sous Chef to join our team. We are located less than 30 minutes south of Vancouver. Our facility is surrounded by an incredible golf course, and home to Pat Quinn's Restaurant and Tsawwassen Springs Banquet facility that accommodates groups of 10-500.

We are looking for someone highly motivated and creative in the kitchen, who has a strong ability to keep food and labor costs within set goals, strong work ethic, and always motivated to improve. We are a busy establishment who needs an experienced Executive Sous Chef to assist the Executive Chef.

Job Summary

Assist Executive Chef with the following:

Implement new and seasonal costed menu items while maintaining our Brand Concept.

You will be involved in hiring, scheduling, and training:

Maintaining a positive work culture within a large kitchen team that allows us to deliver the highest quality product and keep our team of line cooks, dishwashers, and prep cooks productive and following service and cleanliness standards. Maintain, uphold and teach F&B sanitation and food safety handling.

Responsible for purchasing, receiving and proper handling and storing of all products, food preparation and maintenance of quality standards:

Implement, maintain and teach control measures to impact food, labor costs

Oversee Banquet operations: Attend weekly BEO meetings with Sales team, Banquet Manager, and Executive Chef. You will be responsible for completion of Event Prep Lists, temperature charts, planning, ordering, prepping and event execution. You will assist with the update and creation of our Banquet / Catering package and recipes.

Champion a healthy and safe work environment for employees:

Serve as a role model to demonstrate appropriate behavior.

Use interpersonal and communication skills to lead, influence, and encourage others; demonstrate honesty/integrity, lead by example.

Detail oriented, organized and creative. Strong problem solving and analytical skills.

Qualifications: Minimum 4 years management experience as Sous Chef:

Strong motivational and supervisory skills

Clear, concise written and verbal communication skills necessary.

Must have Canadian Social Insurance number and able to work in Canada.

Must have Valid Food Safe certification or provincial equivalent