



## Sous Chef (2) Victoria BC

Chemistry Consulting Group has been retained by the Victoria Pub Company to search for **two Sous Chefs, one for the Irish Times and one for the Bard & Banker**. In each location, the Sous Chef will provide guidance to junior kitchen staff members, including, but not limited to, line cooking, food preparation, and dish plating. The Sous Chefs will oversee and organize kitchen stock and ingredients and will lead the kitchen team in the absence of the Executive Chef.

### Required:

- Minimum of three years of experience in a fast paced kitchen environment
- Three Year Hospitality Management or equivalent Culinary credentials
- Background in safe food handling (HACCP) procedures and application.
- Passionate about food quality and customer service.
- Detail-oriented and a strong team player.
- Excellent communication skills (written and verbal), and outstanding relationship skills
- Driven, determined and self-managed individual
- Proficiency with computers and computer programs, including Microsoft Word, Excel and Outlook.

### Sample of Responsibilities:

- Assist expo/line cooks as needed for meal rushes ensuring standards and timeliness are being met
- Plan station assignments as applicable.
- Ensure staffing is appropriate and make adjustments as needed.
- Check function sheets (if any).
- Follow up with chefs on any discrepancies with closing lists.
- Oversee and instruct staff on any prep procedures being carried out, follow up accordingly.
- Ensure daily specials are accurate.
- Check over line for dinner rush, ensure night staff are properly set up for service and are aware of any changes, specials, functions or large parties etc.
- Follow up with staff on any discrepancies found in line set up or product on line that is unacceptable.
- Assist expo as needed ensuring quality and presentation on every dish are being met.
- Delegate cleaning duties to staff
- Established prep list as required
- Maintain seafood par levels and order as required
- Record any pertinent information in log book



To be considered for these outstanding opportunities please submit a resume and cover letter clearly outlining your experiences and salary expectations.

**These positions will remain open until filled.**

We thank you for your application and interest but only those suitably qualified will be contacted for further discussions.



## **PM SOUS CHEF DUTIES**

1. Assist expo/line cooks as needed for lunch rush ensuring standards and timeliness are being met
2. Check schedule, see who is working that night, plan station assignments if applicable.
3. Check reservations, ensure staffing is appropriate and make adjustments as needed.
4. Check function sheets (if any).
5. Follow up with am sous on any discrepancies with closing lists.
6. Oversee and instruct staff on any prep procedures being carried out, follow up accordingly.
7. Delegate any prep items to be done, organize prep and staff for any functions that we may have that day
8. Check to make sure daily specials are accurate.
9. Check over line for dinner rush, ensure night staff are properly set up for service and are aware of any changes, specials, functions or large parties we may have that day.
10. Follow up with staff on any discrepancies found in line set up or product on line that is unacceptable.
11. Assist expo as needed ensuring quality and presentation on every dish are being met.
12. Delegate cleaning duties to staff; ensure lists are being adhered to, assign any extra duties as needed.
13. Using prep sheet, write prep list for a.m. on white board.
14. Check seafood par levels & call in seafood order from albion for the following day.
15. Record any pertinent information in log book for a.m.