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# Jr Sous Chef

**Posted by:** Nemesis Coffee GNW

**Location:** Vancouver

**Salary:** \$20.00 Per Hour

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## Job Details

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**Job ID**

NCJ4196485

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**Posting Date :** 30-Aug-2024

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**Expiry Date :** 26-Feb-2025

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**Education :** Cook's trade certification or equivalent credentials, training and experience (for example, a Professional Culinary Arts Diploma).

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**Language :** English

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**Vacancies :** 1

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**Years of Experience :** 5 years

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**Job Type :** Full Time

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## Job Description

**Company operating name:** Nemesis Coffee.

**Company business address:** 555 Great Northern Way, Vancouver, BC, V5T 1E1.

**Title of the position:** Junior Sous-Chef (NOC 62200).

**Job duties:**

- **Food Preparation and Cooking:**
  - o Assist in preparing and cooking high-quality dishes according to menu specifications and recipes.
  - o Ensure that all food preparation meets the highest standards of freshness, taste, and presentation.
  - o Supervise and participate in food preparation tasks, including but not limited to chopping, slicing, grilling, sautéing, and plating.
- **Kitchen Operations Management:**
  - o Assist the Sous-Chef and Executive Chef in organizing and coordinating kitchen operations, including staff scheduling, inventory management, and ordering supplies.
  - o Maintain cleanliness and organization in the kitchen area, always adhering to sanitation and food safety standards.
  - o Monitor kitchen equipment and report any maintenance issues or malfunctions promptly.
- **Team Leadership and Training:**
  - o Provide guidance and support to kitchen staff, including line cooks, prep cooks, and dishwashers.
  - o Lead by example in demonstrating culinary techniques, efficiency, and professionalism.
  - o Assist in training new kitchen staff members and ensuring they understand and adhere to kitchen procedures and standards.
- **Menu Development and Innovation:**
  - o Collaborate with the Sous-Chef and Executive Chef in developing new menu items and seasonal specials.
  - o Contribute creative ideas and innovative approaches to enhance the culinary offerings and dining experience.
  - o Stay informed about culinary trends, ingredients, and techniques to continually improve and innovate our menu.

**Terms of employment:** Permanent and full-time.

**The language of work:** English.

**Wage:** \$20.00 per hour.

**Benefits package being offered:** None.

**Location of work:** Vancouver, BC.

**Contact information to apply for the job:** mielye@nemesis.coffee.

**Skills requirements:**

- **Required education:**
  - o Cook's trade certification or equivalent credentials, training and experience (for example, a Professional Culinary Arts Diploma).
- **Required work experience and skills:**
  - o High-quality culinary skills.
  - o Several years of experience in commercial food preparation.
  - o Kitchen operations management experience.
  - o Team leadership and training experience.
  - o Substantial experience in a high-volume restaurant/café.

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