

Sous-chef

Posted by: Bentley Hotel

Location: Bentley

Salary: \$35.50 Per Hour

Job Details

Job ID

NCJ7097727

Posting Date: 25-Jun-2025

Expiry Date: 22-Dec-2025

Education: Secondary (high) school graduation certificate

Language: English

Vacancies: 1

Years of Experience: 5 years

Job Type: Full Time

Job Description

Job details

Location 5025 50 AVENUE, Bentley, AB T0C 0J0

Workplace information On site

Salary

35.50 hourly / 30 to 32 hours per Week
Terms of employment
Permanent employment
Full time
Day, Evening, Morning, Night, Shift, Weekend
Starts as soon as possible
Vacancies 1 vacancy
Overview
Languages
English
Education
Secondary (high) school graduation certificate
Experience
5 years or more
On site
On site Work must be completed at the physical location. There is no option to work remotely.
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Work must be completed at the physical location. There is no option to work remotely. Work setting Restaurant Ranks of chefs Sous-chef Responsibilities Tasks Estimate amount and costs of supplies and food items Maintain records of food costs, consumption, sales and inventory Analyze operating costs and other data
Work must be completed at the physical location. There is no option to work remotely. Work setting Restaurant Ranks of chefs Sous-chef Responsibilities Tasks Estimate amount and costs of supplies and food items Maintain records of food costs, consumption, sales and inventory Analyze operating costs and other data Demonstrate new cooking techniques and new equipment to cooking staff

Instruct cooks in preparation, cooking, garnishing and presentation of food

Prepare and cook complete meals and specialty foods for events such as banquets

Supervise cooks and other kitchen staff

Prepare and cook food on a regular basis, or for special guests or functions

Prepare and cook meals or specialty foods

Requisition food and kitchen supplies

Arrange for equipment purchases and repairs

Consult with clients regarding weddings, banquets and specialty functions

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Supervise activities of sous-chefs, specialist chefs, chefs and cooks

Train staff in preparation, cooking and handling of food

Experience and specialization

Cuisine specialties

Cantonese cuisine

Canadian

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: bentlyhr@gmail.com

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