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# SOUS-CHEF (NOC:62200)

**Posted by:** Pantry Foods

**Location:** North York

**Salary:** \$36.00 Per Hour

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## Job Details

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**Job ID**

NCJ5319521

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**Posting Date :** 03-Jul-2025

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**Expiry Date :** 30-Dec-2025

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**Education :** Secondary (high) school graduation certificate

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**Language :** English

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**Vacancies :** 1

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**Years of Experience :** 2 years

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**Job Type :** Full Time

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## Job Description

### SOUS-CHEF (NOC:62200)

Posted by Pantry Foods on July 02, 2025

#### JOB DETAILS

**Location**

North York, ON

M6A 2C4

### **Salary**

\$36.00 hourly / 30 hours per Week

### **TERMS OF EMPLOYMENT**

#### **Permanent employment**

Full time

#### **Start date**

Starts as soon as possible

#### **Shift**

Day, Early Morning, Evening, Morning, Shift, Weekend

#### **Vacancies**

1 vacancy

### **OVERVIEW**

#### **Languages**

English

#### **Education**

Secondary (high) school graduation certificate

#### **Experience**

2 years to less than 3 years

#### **On site**

Work must be completed at the physical location. There is no option to work remotely.

## **Work site environment**

Noisy

## **Work setting**

Restaurant

Catering firm

Café

## **RESPONSIBILITIES**

### **Tasks**

- Estimate amount and costs of supplies and food items
- Estimate labour costs
- Maintain records of food costs, consumption, sales and inventory
- Analyze operating costs and other data
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- 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 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

- Recruit and hire staff
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Leading/instructing individuals

## **Supervision**

- 3-4 people

## **EXPERIENCE AND SPECIALIZATION**

### **Cuisine specialties**

- Kosher
- European
- International
- Vegan

### **Food specialties**

- Bakery goods and desserts
- Cereals, grains and pulses
- Cold kitchen
- Eggs and dairy
- Fish and seafood
- Meat, poultry and game
- Stocks, soups and sauces

- Vegetables, fruits, nuts and mushrooms

## **ADDITIONAL INFORMATION**

### **Work conditions and physical capabilities**

- Fast-paced environment
- Work under pressure
- Tight deadlines
- Physically demanding
- Attention to detail
- Combination of sitting, standing, walking
- Standing for extended periods
- Bending, crouching, kneeling

### **Personal suitability**

- Leadership
- Dependability
- Efficient interpersonal skills
- Excellent oral communication
- Flexibility
- Initiative
- Organized
- Reliability

- Team player

## **EMPLOYMENT GROUPS**

**This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:**

Support for youths

## **WHO CAN APPLY TO THIS JOB?**

**The employer accepts applications from:**

- a Canadian citizen
- a Permanent resident of Canada
- a Temporary resident of Canada with a valid work permit

Do not apply if you are not authorized to work in Canada. The employer will not respond to your application.

## **HOW TO APPLY**

### **Direct Apply**

By Direct Apply

### **By email**

pantryenterprises-jobs@post.com

### **How-to-apply instructions**

Here is what you must include in your application:

- Cover letter

This job posting includes screening questions. Please answer the following questions when applying:

- Are you available for shift or on-call work?
- Do you currently reside in proximity to the advertised location?
- Do you have previous experience in this field of employment?

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**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [pantryenterprises-jobs@post.com](mailto:pantryenterprises-jobs@post.com)**

**Posted on [newcomerjobsincanada.com](http://newcomerjobsincanada.com)**