



POSITION: Banquet Sous Chef

Company: byPeterandPauls.com

Location: Woodbridge/Vaughan Area

Department: Kitchen

Job Description:

byPeterandPauls.com is currently looking for a high energy, detail-oriented Banquet Sous Chef to provide and maintain high quality standards and procedures in the preparing and serving of all banquet food.

Main Duties and responsibilities:

- Responsible for the execution of each event in relation to food service
- Maintain and exhibit a solid knowledge and understanding of all food products and is able to skillfully apply culinary and cooking techniques
- Possess new ideas for menu creation and food presentation
- Ensures that product quality, freshness and presentation always meet company standards
- Assists in cooking and preparing food in accordance with menu specifications
- Under direction of the Executive Chef, supervises cooks and oversees the preparation, portioning, garnishing and storage of food through organization and delegation
- Assists in controlling food and labor costs
- Trains and supervises associates in the proper preparation of menu items and operation of equipment
- Set-up and break down work station, tools, equipment and supplies
- Proactively ensures that a clean, safe environment is maintained at all times
- Maintains kitchen and storage facilities in sanitary condition
- Assume duties in the absence of the Executive Chef and or Executive Sous Chef
- Train/mentor culinary team
- Promote teamwork and professionalism in all aspects of the kitchen with the ability to lead the team
- Ensures all staff adhere to published policies & procedures
- Perform other duties as assigned

Qualifications and expectations:

- This is a full time salaried position with no less than 40 hours per week. Ability to work flexible and sometimes demanding schedules including: nights, weekends, and holidays.
- Excellent and proficient oral and written English communications skills
- Degree in Culinary Arts preferred
- Food Handlers License
- Developed palate capable of discerning taste, texture, and temperature
- Ability to work with potential allergenic properties inherent in various food products
- Must have comprehensive knowledge of food and beverage, service standards, guest relations and etiquette
- Demonstrated customer focus with strong interpersonal skills
- Minimum of 1- 3 years of kitchen supervisory experience in high-volume retail, entertainment, hospitality, or restaurant venue is required
- Ability to plan, prioritize, multitask and organize in a fast-pace, high volume environment
- Ability to analyze, problem- solve, make decisions and handle stressful situations
- Creative and trend-setting
- Must possess computer skills including Microsoft Office, Excel & Word

Sound like you?

Please apply by sending a cover letter and resume to Kristin Harvey at kristin@bypeterandpauls.com with "Banquet Sous Chef" in the subject.