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## SOUS-CHEF

**Posted by:** AVIV IMMIGRANT KITCHEN

**Posting date:** 25-Jun-2024      **Closing date:** 22-Dec-2024

**Education:** College/CEGEP or equivalent experience

**Language:** ENGLISH

**Job location:** Toronto

**Salary:** \$23 Per Hour

**Years of Experience:** 2 years

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** DISJ2779303

## Job description:

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We are looking for a professional Sous Chef to be second in command in our kitchen .

Responsibilities:

Maintain records of food costs, consumption, sales and inventory  
Demonstrate new cooking techniques and new equipment to cooking staff  
Create new recipes

Instruct cooks in preparation, cooking, garnishing and presentation of food  
Prepare and cook complete meals and specialty foods for events such as banquets  
Prepare and cook food on a regular basis, or for special guests or functions  
Prepare and cook meals or specialty foods  
Plan menus and ensure food meets quality standards  
Prepare dishes for customers with food allergies or intolerances  
Train staff in preparation, cooking and handling of food.

The requirements are

**Education**

College/CEGEP  
or equivalent experience

**Experience**

2 years to less than 3 years

**Specialization**

Cuisine specialties  
Kosher  
Gluten-free  
Mediterranean cuisine  
Halal  
Vegan  
Food specialties  
Bakery goods and desserts  
Chocolate

**Additional information**

Work conditions and physical capabilities  
Fast-paced environment  
Work under pressure  
Tight deadlines  
Handling heavy loads  
Physically demanding  
Attention to detail  
Standing for extended periods  
Bending, crouching, kneeling

**Own tools/equipment**

Cellular phone  
Personal suitability  
Dependability  
Efficient interpersonal skills  
Flexibility  
Initiative  
Organized  
Reliability  
Team player