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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: DISJ2633530

Job description:

We are looking for a professional Sous Chef to be second in command in our kitchen . This Posotion is full time and permanent.

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 requariments 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