



JOB POSTING

POSITION:	Sous Chef
DEPARTMENT:	Nutrition and Food Services
WORK LOCATION:	Cambridge, ON
CONTRACT DURATION:	Full-time, 3-month contract with possibility of extension
CLOSING DATE:	Open until position is filled

POSITION SUMMARY:

The Sous Chef reports directly to the Director, Nutrition and Food Services and is responsible for preparing, cooking and serving meals. The Sous Chef also complies with established food safety, hygiene and sanitation standards.

MAJOR RESPONSIBILITIES:

Job Responsibility #1: NUTRITION AND FOOD SERVICES (65% of the time)

- Prepares ingredients and supplies required for meal preparation (e.g., chopping vegetables, preparing sauces)
- Cooks a variety of meats, fish, poultry, vegetables and other food items
- Follows menu, portion controls, and plate presentation specifications according to established standards
- Organizes food prep station to ensure smooth and efficient flow in the kitchen
- Ensures timely preparation of all meals
- Ensures correct labelling of food and leftovers
- Follows quality standards for the presentation and service of food
- Tracks and monitors kitchen inventory
- Stocks inventory, as needed on an ongoing basis
- Collaborates and liaises with team members to deliver quality nutrition care to residents
- Prepares work areas and ensures the kitchen is clean and ready for the next shift
- Receives and stores food and non-food supplies
- Orders food, supplies and kitchen equipment, as needed
- Assists in the setup, clearing and cleaning of the dining room, as required
- Assists with meal preparation for special events and specific organizational functions, as required

Job Responsibility #2: FOOD SAFETY, HYGIENE AND SANITATION (30% of the time)

- Cleans and sanitizes work areas, walk-in, refrigerators and storage areas, equipment and utensils according to Public Health requirements
- Ensures that all food products are handled, stored, prepared and served safely in accordance with food safety guidelines
- Keeps kitchen in a stocked, clean, and organized condition
- Follows food safety, hygiene and sanitation standards

Job Responsibility #3: PERFORMS OTHER DUTIES AS ASSIGNED (5% of the time)



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QUALIFICATIONS:

EDUCATION:

- Degree/diploma in Food and Nutrition, Culinary, Hotel or Restaurant Management or other related field and/or equivalent in experience
 - Food Handler Certification
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EXPERIENCE:

- Minimum 2 years of experience in line cook experience and/or food preparation
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COMPETENCIES/PERSONAL ATTRIBUTES:

- Customer-service oriented
 - Ability to take direction
 - Highly professional in approach
 - Excellent time and priority management
 - Strong organizational skills
 - Ability to work well under pressure, handling multiple demands that are non-sequential
 - Flexible and adaptable; able to work both independently and as part of a team
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TECHNICAL SKILLS:

- Knowledge of various cooking methods, ingredients, equipment and procedures
 - Knowledge of food preparation and presentation methods, techniques, and quality standards
 - Knowledge of food safety regulations, requirements and procedures
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DESIRED QUALIFICATIONS:

- Experience within a Retirement Home or Long-Term Care setting
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Compensation: Commensurate with experience and qualifications

Employment Start Date: Immediately



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HOW TO APPLY:

If you are interested in applying for this position, please send your resume and cover letter to careers@marianresidence.ca and include "**Job Application: Sous Chef**" and your name in the subject line. Please indicate salary expectations in the cover letter.

While we thank all applicants for their interest, only those selected for interviews will be contacted. Should you require an accommodation for the interview process, please let us know and we will make every attempt to meet your needs. Marian Residence Retirement Home is committed to providing a work environment in which all individuals are treated with respect and dignity. Our recruitment and selection practices reflect our commitment to the safety and protection of the residents in our care. **The successful candidate will be required to provide a satisfactory Vulnerable Sector Check as a condition of employment.**

To learn more about who we are and what we do, please visit our website at www.marianresidence.ca.