



JOB DESCRIPTION

Job Title: Sous Chef

Department: Food and Beverage

Reports To: Executive Chef/Food and Beverage Director

Job Summary

The Sous Chef is an essential contributor to the Food & Beverage department as a leader within the kitchen by improving menus, cooking. Teaching and developing line cooks while ensuring guests, visitors, and patrons are satisfied with all food service from the restaurant, lounge, room service or banquet at the highest standard.

Essential Duties and Responsibilities

- Maintains and builds a positive work environment by building internal and external relationships
- Works well independently as well as with other team members in support of the departments, mission, vision, values, and goals
- Communicates exceptionally with all other team members for consistent flow and results
- Creates an atmosphere of teamwork and camaraderie with other chefs, cooks, and support staff
- Prepares food items according to menu specifications and number of persons to be served
- Ensures readiness of all meals with attention to detail
- Inspects and tastes prepared foods to maintain high-quality standards
- Manages multiple food preparation and cooking items simultaneously for the highest efficiency and productivity
- Training, developing and leads line cooks in the preparing and delivery of all menu items and buffet line
- Manages and communicates inventory to ensure at par stock levels on a daily weekly basis
- Stays up to date on current food trends and brings forth ideas and suggestions for a variety
- Carves as necessary for select meals
- Keeps kitchen and area clean by performing regular and routine housekeeping duties
- Supports all Resorts events by participation or preparation
- Performs other duties as deemed necessary in support of the success within the food and beverage department

Supervisory Responsibilities

Manages, Supervises, and leads a Food and Beverage team for ultimate guest satisfaction. Manages, leads, trains, and performance manages team on job responsibilities. The Sous Chef is responsible for ensuring all policies and procedures in South Beach Casino & Resort. In addition, the Health and Safety guidelines are adhered to and executed appropriately.



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Qualifications and Requirements

Two years minimum previous commercial cooking at a manager level in a fast-paced environment is considered an asset. Sous chefs must possess an excellent understanding of cooking terminology and techniques that are transferable to any menu item or occasion. Secondary education and Red Seal Certification preferred. A combination of experience and education will be taken, into consideration. Must have a current food handler's certificate.

The incumbent must obtain and maintain approval from the Liquor, Gaming and Cannabis Authority of Manitoba.

Benefits

- Competitive Salary
- Dental care
- Vision care
- Health care
- Employee assistance program
- Wellness program
- Pension Plan

How To Apply

Please send your Cover Letter & Resume the following:

- Apply online at <https://www.southbeachcasino.ca/careers/>
- Email at: hr@southbeachcasino.ca
- Fax: (204)766-2266
- Mail: PO BOX 777 Scanterbury, MB R0E1W0
- In-Person at the Hotel

We seek diversity in our workplace. Indigenous Persons, Women, Visible Minorities, and Persons with a disability are encouraged to self-declare on their resume or cover letter.

Thank you to all applicants. However, only those selected for an interview will be contacted.