

CHANKASKA CREEK

RANCH & WINERY™

JOB DESCRIPTION

DATE: April 2021

TITLE: Sous Chef

REPORTS TO: Executive Chef and General Manager

POSITION SUMMARY:

Looking for dedicated individuals to work in a fast-paced environment with great work ethics and knowledge in the food industry. This position will assist the executive chef in all kitchen and pizza oven operations including food production, kitchen sanitation and culinary performance. Basic knowledge of food safety, food handling, and food preparation required. Will be working in an open kitchen environment.. The focus will be a menu around brick oven pizzas, cheese and charcuterie plates, and other small bites. We offer on the job training, great working environment, and growth within an expanding world-class company! Nights and weekends required.

JOB RESPONSIBILITIES:

The sous chef will assist with all operations and work within the kitchen and tasting room as it relates to the following activities:

1. The sous chef will assist with food preparation, kitchen, sanitation and inventory
2. Will prepare pizza dough and other menu items and will cut, grate, slice ingredients
3. Assist with creation of menu and keeping menu up to date
4. Will make pizzas according to company standards and customer orders
5. Will carry out instructions from Executive Chef
6. Check and put away deliveries when needed
7. Must be able to work a flexible schedule including evenings and weekends
8. Must be able to perform in a fast paced environment
9. Manage food orders and ensure orders are completed
10. Monitor food stock and maintain supplies and assist Executive Chef with ordering when needed
11. Ensure kitchen protocols is followed at all times

GENERAL RESPONSIBILITIES

1. Will assist with training staff
2. Will assist with performance reviews of kitchen staff
3. Assist with scheduling staff
4. Ensure all food handling and sanitation guidelines are followed
5. Will exude a positive work attitude
6. Will assume Executive Chef role when EC is not present

JOB SPECIFICATIONS:

- a. High school diploma or GED required; education relating to culinary arts preferred
- b. Food handler certification preferred
- c. Food preparation and handling experience required
- d. Working knowledge of food handling procedures
- e. Ability to work in a fast paced environment
- f. Ability to work independently
- g. Must be able to lift at least 25 pounds
- h. Possess excellent customer service skills
- i. Possess excellent oral and written communication skills
- j. Must possess valid driver's license
- k. Capability to interface and maintain effective relationships with all level of employees in a team oriented environment
- l. Ability to plan, organize and problem solve