

## **SOUS CHEF - CHAOS BISTRO**

EX NIHILO VINEYARDS

LAKE COUNTRY, BRITISH COLUMBIA

WWW.EXNIHILOVINEYARDS.COM

CHAOS Bistro at Ex Nihilo Vineyards is looking for a Sous Chef to join our team for the upcoming 2020 season.

### **JOB DESCRIPTION**

Staff at Ex Nihilo's CHAOS Bistro create a unique experience for all customers; Our culinary staff support the front of house team by preparing high quality food offerings for our customers and wine club members. As a Sous Chef in Ex Nihilo's CHAOS Bistro you'll support the Executive Chef in the preparation and execution of regular food service, private functions and our summer concert series. Successful candidates will have the ability to work at a fast pace, under pressure, without sacrificing quality and be able to demonstrate flexibility within their role. You'll have the ability to delegate tasks effectively and be able to work as a line cook in the restaurant as and when required.

### **JOB DUTIES**

- Organize and execute all food services in a timely and professional manner
- Prepare and cook complete meals or individual dishes and food
- Portion, arrange and garnish food
- Manage time and schedule staff to ensure smooth service
- Supervise kitchen team
- Notify chef of required orders and place orders in chef's absence
- Train kitchen staff
- Attend management meetings
- Maintain inventory and records of food temperatures, supplies and equipment
- Set up and oversee private events, plated dinner services and banquet events
- Constant use of safe and hygienic food handling practices
- Maintain a clean kitchen and work environment throughout the shift
- Ensure wastage is kept to a minimum and food cost expectations are met
- Perform other duties as directed by the Executive Chef or management

### **GENERAL KNOWLEDGE, SKILLS AND ABILITY**

- High level of culinary skill in a commercial environment
- Extensive knowledge of banquet and events catering
- Ability to work on feet all day and lift light to medium loads
- Requires ability to give attention to detail and to handle multiple tasks simultaneously and efficiently
- Able to lead a team and effectively delegate tasks
- Polite and enthusiastic demeanor
- Real passion for food and creative flair
- Strong communication and organizational skills
- Flexibility with scheduling (weekend and/or evening hours) and able to work at short notice
- Ability to work under pressure both independently, as well as in a team environment

### **EDUCATION**

Must have a valid Foodsafe qualification. Red Seal certification and Level I First Aid training would be an asset.

### **EXPERIENCE**

All applicants must have a minimum of five years cooking experience at a management level.

At Ex Nihilo we aim to ensure those who enter our building leave with the feeling that they are part of the Ex Nihilo family. Are you ready to join the team at Ex Nihilo and Chaos Bistro?

Please send your resume: [chef@exnihilovineyards.com](mailto:chef@exnihilovineyards.com)