

Job Position: Sous Chef
Department: Food & Beverage
Job Type: Seasonal, Full-Time (April to October)
Application Deadline: April 15th 2024
Projected Start Date: Late-April 2024



Our Mission:

“Exceptional people delivering an exceptional experience!”

As a BIG SKY team member you play a significant role in helping us deliver that promise to all of our guests this season. As an **exceptional person** you will be hardworking, passionate about service and honest with your manager and fellow team members. You will arrive at work in great spirits and you know when, where and how to have fun. You will communicate with your manager and fellow team members any suggestions, concerns or ideas for improvement.

Summary:

The sous chef oversees and supervises kitchen staff. He/she completes the day-to-day operations ensuring first class restaurant service for our guests. He/she assists with menu planning, inventory, and management of supplies. He/she assists in providing top quality service, ensuring positive word of mouth, repeat visits and promotion of the golf club. He/she will maintain a positive and cooperative environment for all staff.

RESPONSIBILITIES & DUTIES:

Responsibilities include, but are not limited to:

- Ensuring that all food presentations meet restaurant's specifications and commitment to quality
- Communicating with Chef to determine plans for special events and weddings
- Supervising staff
- Creating daily specials
- Maintaining cleanliness and food safety standards
- Preparing and cooking food as demonstrated by recipes or a supervisor
- Assisting with dishwashing when necessary
- Helping manage food inventory which includes ordering, receiving, rotating and counting.

While this outline attempts to be all encompassing, this position is expected to evolve beyond these categories. As you become more familiar the operations of BIG SKY you will be invited to make suggestions on policies, procedures and controls.

Interested? Please send resume to: Peter Reeves chef@bigskygolf.ca