



THE ROYAL CANADIAN YACHT CLUB

JOB DESCRIPTION

JOB TITLE: SOUS CHEF

REPORTS TO: CHEF

DEPARTMENT: KITCHEN

Summary: Oversees the operations of the kitchen in the absence of the Executive Chef. Constant supervision of Dining Room, Informal Area, Banquets, Barbeques and private functions. Introduces new employees to the club and train according to the Club standards set forth by the executive chef.

DUTIES:

- Maintain kitchen standards set by the club and or the Executive Chef
- Work with the Executive Chef on food production, food promotion and quality improvement
- Responsible for the direction of all food preparations and execution during the Chef's absence
- When required: Butchery, saucier, garde manger, cooking for dining room areas, and food preparation on the chef's approval
- Maintain staff morale
- Have a good understanding of all Health, Food and Safety Standards

REQUIREMENTS

- A minimum of three years' experience in a similar capacity including a minimum of two years' different experiences such as Restaurant Chef or Banqueting Chef
- The ability to multi-task
- Be aware of the latest culinary trends in order to create new dining concepts
- Must possess a high level of creativity and high quality standards
- Excellent organizational, communication and leadership skills

REQUIREMENTS:

HEALTH AND SAFETY:

- Must work in compliance with the Occupational Health and Safety Act Regulation and follow in accordance to the Club's Health and Safety policies and procedures

HOURS OF WORK:

- Able to work shifts (day/ afternoons/evenings)
- Able to work weekend shifts