

Sous Chef Skill Requirements

1. Great attitude towards living and working outdoors
2. Previous cooking and/or meal prep experience
3. Hands on leader in the kitchen
4. Willing to listen and learn new techniques
5. Able to prepare a wide range of high-quality customized meals, entrees, salads, and desserts with the help of the Head Cook

Sous Chef Major Responsibilities

1. Ensure high-quality meals and on-time service
2. Provide for special dietary restrictions and allergies, including daily vegetarian, vegan and gluten-free options
3. Help plan/prepare meals for special events up to 80 people
4. Assist Head Cook with inventory; maintain safe storage conditions for all foods & minimize waste
5. Engage and communicate with guests
6. Ensure the highest level of sanitation for kitchen cleanliness and uphold BC health code regulations and kitchen permit

*Vegan and/or vegetarian experience welcomed