

FAN/JOY

Sous Chef Position

- Hillsburgh, Canada
- Full-time 6 month Contract starting Spring/Summer 2020 – dates are flexible and could lead to permanent position for the right candidate

Company Description

Ready for the next chapter of your career? Why not make one of Wellington County's leading restaurants a part of it! We value visionaries with relentless creativity and personal initiative. Fan/Joy provides advancement opportunities through training and development and we foster people by awakening each person's unique abilities.

What's in it for you?

- Competitive wages & full time salary packages. We are proud to be a Living Wage Certified Employer
- Pooled Gratuities – no 'front and back of house' here...everyone is equal and all put in equal efforts and dedication
- A comprehensive group benefits program for Perm FT employees
- Travel and meal allowances after probationary period negotiable
- Training and development opportunities. Creativity & Growth expected
- Staff dining and merchandise discounts
- Waste management and Loss Prevention bonuses to support our vision of 2% waste for the Company
- Profit sharing and investment opportunity for the right candidate with demonstrated and proven capacity and commitment to the Company

Primary Duties & Responsibilities:

- Efficiently execute the menus of Executive Chef Pam Fanjoy within the restaurant, for our growing catering division and marketplace Gourmet to Go Meal programs cooking delicious farm to table food
- Create creative daily features that are in line with the brand standards and minimize food waste
- Communicates the restaurant's vision to all team members and lead by example. Reinforces the Fan/Joy values daily and inspires the team with his/her exciting vision for the restaurant's future.
- Manage and stock the Gourmet to Go meals, executing online orders, maintaining an efficient ordering system of execution and promoting the growth of sales by 100% in 2020 through online and social media promotions as well as in house education with our customers and staff.
- Consistently monitors kitchen overall operations and cleanliness
- Build and maintains effective, positive relationships with team members and our Leadership Team, investors and consultants
- Follow proper ordering, inventory and receiving procedures to maintain food costs as per company standards
- Demonstrate effective leadership skills to create a culture that uplifts the experience and enjoyment of food and cooking for our customers
- Demonstrates Leadership skills that reflect the appreciation and utilization of the unique abilities of each staff member
- Demonstrates high personal integrity, business ethics and takes every opportunity to promote the restaurant and Fan/Joy brand values & mission
- Conducts recruitment and selection, training and development, reviews of performance and daily employee coaching, as well as supervising culinary students with and alongside Chef Pam Fanjoy
- promote the growth of corporate catering and special events held at the restaurant and select venues in 2020 including menu development, taking catering orders, improving website offerings and catering page/s that utilize ecommerce and streamline ordering process
- Effectively uses conflict resolution and creative problem solving skills

- Maintain weekly food & beverage inventories, place weekly orders in line with sales projections and results using Mac based Touch Bistro POS system effectively.
- Collaborate in a friendly and professional manner with all community partners
- Ability to motivate, inspire and positively mentor our Jr. Chefs in our Life Skills Program
- Other duties as assigned

Qualifications

- Previous Sous Chef or Chef de Cuisine experience in a similar environment
- Passion for food & culinary excellence
- High level of integrity
- Discipline and vision
- Ability to build and nurture relationships; strong team leadership and interpersonal skills
- Reputation for paying fanatical attention to detail - OCD traits welcomed.
- Drive and takes initiative
- Exceptional communication skills with all levels of the organization
- Performs well in a performance based culture
- Is very hands on and motivates by setting the example
- Ability to take direction and remain calm under pressure while working in a fast-paced environment.
- Organizational skills and ability to multi-task.
- Red Seal and culinary or other equivalent degree an asset
- Ability to lift 50 lbs and demonstrate agile mobility
- Ability to taste all types of foods
- Driver's License, Smart Serve Certification, Safe Food Handler's Certification (every 2 years) and Vulnerable Sector Police Check acceptable to the Company (at your cost)

Additional Information

**** We thank all applicants for their interest in Fan/Joy, however, only suitable candidates will be contacted to continue the application process. ****

Feb 2020.