

## Internal/External Posting

### Full-time Sous Chef

Sat-Mon 9:30am-5:30pm; Tues-Wed 10:00am-6:00pm

**OUR MISSION: Providing excellence in support, housing, education and community, we work together to restore hope and a future to those overcoming the challenges before them.**

The Cridge Centre for the Family strives to be an exceptional employer by providing our staff with support, flexibility, and a workplace that makes a positive difference in our community. Our benefit package is outstanding, and the work environment is positive and supportive. We commit to thorough onboarding, which includes substantial orientation, complete training, and support as you integrate into our team.

Under the direction of the Chef, the Sous Chef implements menu plans by preparing and cooking all meals and snacks. The Sous Chef is directly responsible for the kitchen operations, prioritizing the day-to-day production requirements and acts as supervisor to the Second Cook and Prep Cook when the Chef is not in the kitchen. For longer absences, the Sous Chef performs administrative tasks of Executive Chef, including scheduling and ordering. They ensure all meals are cooked to the highest standards and served at the proper time. They will maintain clean and sanitary work areas, equipment and tools in a professional manner. This positive and upbeat personality will display excellent team building and leadership skills. During their shift, all Seniors' staff are responsible for attending resident emergencies.

**Title:** Sous Chef

**Department:** Seniors

**Wage:** \$27.54 +benefits

**Grid:** 11

**Status:** Regular/Full-time

**Closing Date:** Until Filled

**Start Date:** To be Determined

**Location:** 1307 Hillside Ave, Victoria

#### **Experience:**

- Minimum two years of demonstrated skill and experience in ordering, scheduling, supervising staff, menu creation and in quantity food preparation (e.g Institutional, commercial, military) or an equivalent combination of education, training, and experience.

#### **Education:**

- Grade 12 education
- Graduation from a recognized program in institutional or residential quantity cooking or an equivalent combination of education, training, and experience.

## **Skills and Abilities:**

A suitable candidate has the:

- Ability to communicate and relate effectively, respectfully, supportively and non-judgmental with seniors, their families and friends, with staff and volunteers.
- Ability to function effectively within the constitution and bylaws of the Cridge Centre for the Family.
- Ability to prioritize and work independently.
- Ability to be reliable and punctual.
- Ability to be self-motivated and display initiative.
- Ability to lift up to 30lbs regularly and 50lbs occasionally.
- Ability to respond effectively and calmly in crisis.
- Ability to proficiently use computer applications.

## **Key Job Functions and Responsibilities (not all tasks are listed here):**

- Maintaining awareness of residents' food modifications.
- Directly executing meals and snacks.
- Supervising and providing leadership to 2nd and Prep cooks in all aspects of meal production, kitchen sanitation, and special occasion meals, every weekend and in the absence of the EC.
- Provides creative input to the Chef regarding menu.
- Ensures all components of meal are ready at the appropriate times and in appropriate quantities.
- Must consistently exhibit sound judgement, emotional control and clear thinking.
- Offers pleasant, polite and professional service at all times with residents and staff.
- Responding calmly and professionally to any staff member, resident or building emergency or crisis.

## **Certifications/Licensing:**

- Criminal Record Check Clearance.
- Current Food Safe Certificate (updated every 5 years.)
- Current First Aid/CPR Certificate (updated every 3 years.)
- Red Seal or other cooking school certification
- Fire Safety Training (would be an asset.)

## **Equal Opportunity Employer Statement**

The Cridge Centre for The Family Seniors' Centre is an Equal Opportunity Employer. We celebrate diversity and are committed to creating an inclusive environment for all employees. All qualified applicants will receive consideration for employment without regard for race, color, religion, gender, or national origin. *Please note that this position requires union membership.*

## **How to Apply**

Please submit your application, including a resume and cover letter, addressed to the attention of Duane Schneider at [dschneider@cridge.org](mailto:dschneider@cridge.org)

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*Act justly. Love mercy. Walk humbly.*

