

Donalda Club



CAREER OPPORTUNITY

SOUS CHEF

PERMANENT FULL TIME WITH BENEFITS

Donalda Golf & Country Club, founded in 1960, is a prestigious year round private club that offers a high standard of social, athletic and dining facilities to our members and their families. We are located in central Toronto.

We are seeking a passionate self-motivated leader to join our dynamic kitchen brigade as Sous Chef in the casual dining area. This is a **permanent full-time position with benefits** that must be able to work flexible shifts which include evenings, weekends and holidays. This position provides the qualified candidate long term growth opportunities within a highly respected private club.

If you are a passionate individual with an eye for detail and have a creative flair for cooking, we would love to have you be a part of the Donalda team! We are always seeking to integrate the latest cooking trends and techniques whilst offering our membership an exceptionally unforgettable dining experience every time they dine at the club.

So what is your passion? Please "Apply Online" at www.donaldclub.ca under the employment page and tell us how you can contribute to our team's success.

POSITION SUMMARY

The Sous Chef is expected to uphold the standards of excellence as defined by the Executive Chef by; **preparing foods**, based on standardized or common recipes, for member and guest consumption; managing the kitchen in co-operation with or in the absence of the Executive Chef; assisting in the management of kitchen employees; assisting in the creation of menus; assisting in the setup and dismantling of buffets; assisting in the plating of foods for restaurant, banquet and buffet service; assisting in the putting away of food and non-food deliveries, assisting in the taking of monthly inventory, maintaining Toronto Public Health procedures and standards of sanitation; maintaining all safety standards and performing sundry duties as required.

To fulfill all duties required in the absence of the Executive Chef. Assume total supervision of Kitchen employees in conjunction with their normal duties. Ensure that in the absence of the Executive Chef that total communication within the department, Senior Management and Department Heads is adhered to at all times.

DUTIES AND RESPONSIBILITIES

Technical / Culinary:

- Meet daily with Executive Chef to coordinate the organization for all Food & Beverage Outlets and Banquet functions
- Ensure that all daily ordering (for all areas in the kitchen) is completed in the absence of the Chef.
- Ensure all stocks are being kept securely and under the correct conditions
- Ensure that all cook's sections mise-en-place is always freshly prepared and on time for service
- Ensure that all dishes reaching the hot plate or pass is correctly garnished and seasoned, the correct portion, size, and on the appropriate service plate
- Ensure all dishes are being prepared to the correct specifications, quantity & quality and are correctly seasoned
- Must be able to work in all areas including: Garde Manger, Banquets, Line, Pastry, Butchery, and Fine Dining
- Ensure that expenses are within budgeted limits as per Executive Chef's instructions.
- Regularly update knowledge and skills for the good of the establishment and the profession

Leadership / Communication:

- Deputize in Executive Chef's absence to take charge of the Kitchen when directed to do so; liaise with General Manager where applicable
- Promote team spirit and lead by example.
- Ensure that junior cooks receive the right training and optimum guidance
- Ensure that any anticipated shortages are communicated promptly to the Kitchen Team
- Must be self-motivated and have the ability to motivate a team
- Encouraged to communicate and contribute new dishes and menu ideas; spearheading menu development
- Responsible for completing handovers at the beginning and ending of each shift
- Attend departmental meetings where applicable, representing the Executive Chef
- Check weekly schedules and make corrections of any anomalies or deficiencies that may affect efficient service and to ensure schedule reflects business levels in order to keep labour costs in line. Practice fair scheduling across the board
- To work with the Executive Chef on special projects and capital investments
- When working in Member areas, must be presentable and knowledgeable when dealing with Member inquiries or requests; respond to concerns in a timely fashion
- Work in a team environment within and outside of the Food & Beverage Department in order to maintain stability and progress the Club forward and clearly and respectfully communicate to the team
- To attend daily or weekly meetings with other Food & Beverage Managers to ensure that any special arrangements are properly communicated
- To hold daily briefings with the Station Chefs, 1st & 2nd Cooks to ensure smooth running of all kitchen departments.
- Act as a liaison / coordinating with the Catering department and the Banquet / Garde manger

- Perform other tasks and special projects that may arise in kitchen operations or requested by the Executive Chef or the F&B Director.

JOB SPECIFICATIONS/QUALIFICATIONS REQUIRED

- Grade 12 Education
- Post-secondary education in the culinary field required
- A minimum of 5-7 years' experience required with 2 years minimum experience in the role of Sous Chef in a comparable Food & Beverage operation
- Canadian Red Seal or Over Seas Equivalent required
- Food Handling Certification is required.
- Must be able to read, write & speak English fluently
- Must be knowledgeable in food cost and labour cost control
- Strong interpersonal, leadership and organizational skills
- Pleasant, positive and a responsive manner.
- To be able to coach, train, counsel and encourage Kitchen employees. Able to exercise progressive discipline where necessary.
- Basic knowledge of computers, including Word, Excel is required
- Ability to cope with extreme pressure in a fast paced environment
- Ability to do strenuous physical labour
- Must ensure the kitchens are properly cleaned on a daily basis.
- Must be available for all shifts including nights, weekends and holidays

CERTIFICATES, LICENSES, REGISTRATIONS:

- Post-Secondary Education in F&B certificate
- Red Seal Certification required
- CPR and First Aid Certification is preferred

CONTRACT TERMS:

- Salaried
- Medical & Pension
- Annual Bonus
- Complimentary parking and duty meals
- Applicants must be legally eligible to work in Canada
- Applicants who do not already have legal permission to work in Canada will be not considered.

Deadline for submissions: August 10, 2018

Those individuals, who are interested in applying, please complete the Online Application form on our website at www.donaldclub.ca. No telephone calls please.

We thank all applicants for their interest and will only contact those selected for an interview.

Donalda Club is an equal opportunity employer. Accommodations for disabilities will be provided to support participation in all aspects of the recruitment process