



SOUS CHEF

Job description

Dark Horse Estate Winery is searching for a Sous Chef that'll bring flair, flavour and enthusiasm to a growing team. If you are a hard-working, inventive professional who is excited to work with local farms to create exceptional dishes, we want to hear from you! This is an opportunity to join a new culinary team at Danu Cellars, the winery's new destination restaurant, focused on true farm-to-table in a fine dining environment. Join Executive Chef Kris Simmons in the kitchen and the on-site garden to create amazing dishes that have our guests coming back for more!

Job Summary:

To take responsibility for ensuring the timely production of quality cuisine as demanded, and the overall management of the kitchen, garden and banquet facilities in the absence of the Chef. To produce high-quality food and service by utilizing and helping to develop the talents of the junior kitchen staff, and to constantly strive for self-improvement in the same areas.

What you'll be doing:

- Proper use and knowledge of all cuisine, equipment, chemicals, and procedures
- Maintain a clean, neat and presentable appearance, especially in view of guests (e.g.: buffets, public areas)
- Wear proper attire and work in a safe, clean, efficient and organized manner
- Be especially friendly and polite when dealing with any / all members of the public and staff while in uniform or representing Dark Horse Estate Winery in any way

- Maintain high personal standards
- Must be proactive and execute any other duties as requested by immediate supervisors
- Must be proactive to maintain the balance between labour cost and high quality food and food service
- Support and create a culture centred around a genuine passion for the restaurant/events industry, cooking, excellence and inclusion
- Bring fresh ideas to improve processes and procedures, as well as ideas for menu development and innovation to the Executive Chef
- Demonstrate a high degree of personal integrity in every leadership decision
- Conduct recruitment and selection, training and development as well as performance management and employee coaching
- Conduct line checks and pre-shift meeting prior to service
- Garden maintenance; planting, cultivation, fresh herb and vegetables plus, preparation, storage and utilization in recipes

What we would like you to bring to the position:

- Experience: You have a minimum five (5) years of cooking experience with a demonstrated progressive growth in a restaurant experience. Fine dining and banquet experience required. You've been a sous chef or have management experience
- Education: You've earned a Culinary degree/diploma and have your journeyman papers, with knowledge of kitchen management, purchasing, cost controls and inventory. You also have your Safe Food Handling Certificate
- Communication: Working with the Executive Chef to effectively relay expectations to culinary team members
- Adaptability: Ability to remain poised and professional in a fast paced environment and positively interact a variety of diverse guests and team members
- Quality Control: Able to consistently produce dishes that are properly plated, correct temperature and portioned correctly. Remain mindful of inventory and rotate par levels for the freshness of food
- Training and Development: Effectively train new staff. Ownership in personal training and development and a willingness and interest in growing your knowledge base

Why join the team at Dark Horse Estate Winery?

- Competitive wages / tips
- Local housing option

- Full-time employment April - October

Wage: \$22-\$24 per hour based on experience.

To apply, please email your resume and cover letter to marketing@darkhorseestatewinery.com