

Job Title: Executive Sous Chef

Description:

A unique opportunity to work in an all-boys military-themed boarding school, preparing nutritious, daily meals for approximately 100 boys as well as staff. Located in West Lincoln, Ontario, a short drive from Hamilton, Niagara, and Haldimand, Robert Land Academy provides opportunity to grow and advance within the mess hall team.

Robert Land Academy (RLA) is a highly structured boarding school that has provided a safe, healthy, living and learning environment for boys in grades 5-12 since 1978. We welcome those applicants who wish to bring their skills and experience to this dynamic environment.

Executive Sous Chef - Duties Include:

- Directs food preparation and collaborates with the Executive Chef.
- Oversees and supervises the kitchen staff and schedules shifts.
- Assists with menu planning, inventory, and meeting food cost requirements
- Ensure kitchen is kept clean and in compliance with food safety standards
- Works cooperatively as part of a team, and is always respectful of other staff, clients, and stakeholders
- Offer suggestions and creative ideas that can improve upon the kitchen's performance.
- Ensures the quality of food is outstanding each time and items are produced quickly and efficiently with pride and attention to detail
- Ensures that sufficient product is prepared and is kept ready for service
- Records meal, refrigerator, freezer, and dishwasher temperatures
- Employs sanitary practices in meal production and kitchen clean-up
- Keeps the work area, utensils, and production equipment in a clean, sanitized state
- Remains thoroughly familiar with the causes of food poisoning and the methods of its prevention
- Controls waste and spoilage
- Performs all opening and closing assignments as instructed
- Adheres to the cleaning schedules that are assigned
- Demonstrates professionalism both on and off duty
- Performs functions consistent with Workplace Health and Safety Guidelines

Applicants must provide a satisfactory police clearance certificate and be available to work assigned shifts (including weekends).

Sous-Chef Qualifications and Skills

- Knowledge of various cooking methods, ingredients, and procedures
- Management and leadership skills
- Team player

- Dedication to the culinary industry
- Time management skills
- Decision making
- Strong written and verbal communication skills

Desirable but not required:

- Certified chef papers or related experience
- Safe Food Handling Certificate

Pay Rates: \$46,000 - \$55,000 based on experience and qualifications

Benefits:

- Company events
- Company pension
- Dental care
- Disability insurance
- Discounted food
- Extended health care
- Life insurance
- On-site parking
- Vision care

Term of Engagement: Immediate start. Full-time. Salaried.

Schedule:

- Flexible Shifts
- Mainly Afternoon/Evenings and Weekends
- Weekend availability is essential

Only those selected for an interview will be contacted. **No telephone inquiries, please.**

Robert Land Academy is committed to providing accommodation for persons with disabilities. Please notify us when an employment interview time is scheduled if you require accommodation during the interview process.

COVID-19 considerations:

To keep both students and staff safe, RLA has strict COVID 19 protocols in place to allow for social distancing during meal service, including staggered meal services. Visit www.rla.ca for information on COVID 19 protocols and outbreaks.