

Sous Chef

Posted by Papa Rene's Pizzeria

Posting Date: 21-May-2025

Closing Date: 17-Nov-2025

Location: Spiritwood

Salary: \$37.50 Per Hour

Job Requirements

• Education: Other trades certificate or diploma or equivalent experience

• Language: English

• Years of Experience: 1 year

• Vacancy: 1

Job Type: Full TimeJob id: ABOJ1821281

Job Description:

Papa Rene Pizzeria, a well-established and respected culinary fixture in Spiritwood, Saskatchewan, is currently seeking a qualified and dedicated Sous Chef to join our professional kitchen team. Renowned for our handcrafted pizzas and commitment to culinary excellence, we pride ourselves on delivering high-quality, consistent dishes in a warm and welcoming environment. This position presents a unique opportunity for an experienced culinary professional to contribute meaningfully to a growing local business rooted in tradition and community values.

Job Details:

Languages

English

Education

Other trades certificate or diploma or equivalent experience

Experience

1 year to less than 2 years

On site

Work must be completed at the physical location. There is no option to work remotely.

Work site environment

Non-smoking

Work setting

Restaurant

Cafeteria

Cafe

Responsibilities

Tasks

Estimate amount and costs of supplies and food items

Maintain records of food costs, consumption, sales and inventory

Analyze operating costs and other data

Demonstrate new cooking techniques and new equipment to cooking staff

Supervise activities of specialist chefs, chefs, cooks and other kitchen workers

Instruct cooks in preparation, cooking, garnishing and presentation of food

Supervise cooks and other kitchen staff

Prepare and cook food on a regular basis, or for special guests or functions

Prepare and cook meals or specialty foods

Requisition food and kitchen supplies

Arrange for equipment purchases and repairs

Plan and direct food preparation and cooking activities of several restaurants

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Train staff in preparation, cooking and handling of food

Supervision

5-10 people

Experience and specialization

Cuisine specialties

Canadian

Food specialties

Bakery goods and desserts

Cereals, grains and pulses

Cold kitchen

Eggs and dairy

Fish and seafood

Meat, poultry and game

Stocks, soups and sauces

Vegetables, fruits, nuts and mushrooms

Chocolate

Additional information

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Handling heavy loads

Physically demanding

Attention to detail

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

Personal suitability

Leadership

Dependability

Efficient interpersonal skills

Excellent oral communication

Flexibility

Initiative

Organized

Reliability

Team player

Benefits

Health benefits

Dental plan

Paramedical services coverage

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: paparene@sasktel.net

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