

SOUS-CHEF (NOC:62200)

Posted by Pantry Foods

Posting Date: 03-Jul-2025

Closing Date: 30-Dec-2025

Location: North York

Salary: \$36.00 Per Hour

Job Requirements

• Education: Secondary (high) school graduation certificate

• Language: English

• Years of Experience: 2 years

• Vacancy: 1

Job Type: Full TimeJob id: ABOJ5650381

Job Description:

SOUS-CHEF (NOC:62200)

Posted by Pantry Foods on July 02, 2025

JOB DETAILS Location North York, ON M6A 2C4 Salary \$36.00 hourly / 30 hours per Week **TERMS OF EMPLOYMENT** Permanent employment Full time Start date Starts as soon as possible Shift Day, Early Morning, Evening, Morning, Shift, Weekend **Vacancies** 1 vacancy **OVERVIEW** Languages English

Education
Secondary (high) school graduation certificate
Experience
2 years to less than 3 years
On site
Work must be completed at the physical location. There is no option to work remotely.
Work site environment
Noisy
Work setting
Restaurant
Catering firm
Café
RESPONSIBILITES
Tasks
Estimate amount and costs of supplies and food items

• Estimate labour costs
Maintain records of food costs, consumption, sales and inventory
Analyze operating costs and other data
• Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
• Instruct cooks in preparation, cooking, garnishing and presentation of food
 Prepare and cook complete meals and specialty foods for events such as banquets
Supervise cooks and other kitchen staff
Prepare and cook meals or specialty foods
• Requisition food and kitchen supplies
Arrange for equipment purchases and repairs
• Consult with clients regarding weddings, banquets and specialty functions
Plan menus and ensure food meets quality standards
• Recruit and hire staff
• Supervise activities of sous-chefs, specialist chefs, chefs and cooks
Leading/instructing individuals
Supervision

• 3-4 people

EXPERIENCE AND SPECIALIZATION

Cuisine specialties

•	Kosher
•	European

- International
- Vegan

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
ADDITIONAL INFORMATION
Work conditions and physical capabilities
Fast-paced environment
Work under pressure
Tight deadlines
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
EMPLOYMENT GROUPS
This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:
Support for youths
WHO CAN APPLY TO THIS JOB?
The employer accepts applications from:
a Canadian citizen
a Permanent resident of Canada
a Temporary resident of Canada with a valid work permit
Do not apply if you are not authorized to work in Canada. The employer will not respond to your application.
HOW TO APPLY

	Direct Apply
	By Direct Apply
	- By email
	pantryenterprises-jobs@post.com
	How-to-apply instructions
	Here is what you must include in your application:
	Cover letter
	This job posting includes screening questions. Please answer the following questions when applying:
	Are you available for shift or on-call work?
	Do you currently reside in proximity to the advertised location?
	Do you have previous experience in this field of employment?
	Γο apply for this job vacancy, please send your resume along with a cover letter and a refrence letter
	rom your previous employer to the following email: pantryenterprises-jobs@post.com
]	Posted On Aboriginaljobsincanada.Com