

**Expired**

# 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 Time
- **Job 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?

**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [pantryenterprises-jobs@post.com](mailto:pantryenterprises-jobs@post.com)**

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