

Schedule "A" Job Description- Sous Chef

Every memorable dining experience at Kaneff Golf begins behind the scenes with our Culinary team's commitment to safe and efficient operations. Showcase your talents as a banquet/sous chef, where your attentiveness and care will ensure the creation of exceptional cuisine.

Summary of Responsibilities:

- Prepare food items in accordance with standards of quality, quantity, taste and presentation following standardized recipes, photographs and verbal instruction
- Participate in the operation of banquet functions, including buffets, plated functions, food stations and all other customer requests 🕒 Engage with guests and promote a welcoming environment
- Work within budgeted guidelines for the kitchen, taking responsibility for and minimizing costs, wastage/spoilage and associated expenses
- Review and follow Banquet event orders on a daily basis 🕒 Ensure safe operation and maintenance of all kitchen equipment
- Maintain high standards of appearance, good personal hygiene and health and safety standards
- Support team members and assist as required
- Promote professional work habits and recognize others for jobs well done
- Create and foster positive working relationships within and outside the department
- Ensure a safe and injury free workplace by following safe work practices, compliant to all sanitation and health and safety standards 🕒 Effective management of the Banquet kitchen department to ensure the achievement of our vision, our financial goals 🕒 In the absence of other leaders, to be the supervisor on duty in the kitchen 🕒 Supporting the development of culinary colleagues and apprentices, which includes but is not limited to performance development reviews, and skill/knowledge development 🕒 Assisting the Executive Chef with the recruitment, training and development of colleagues, with strong focus on creativity, engagement, productivity and elevated guest experience 🕒 Other duties as assigned Job duties and responsibilities may vary across KaneffGolf locations.

