



Sous Chef

Looking to work locally in Squamish? Join the Sunwolf Team! Located on the Cheakamus river in the most beautiful pocket of BC, Sunwolf Resort in Brackendale, BC offers riverside cabin accommodation year-round. We are located on Squamish Valley Road (less than five minutes from Hwy 99).

Under the management and guidance of the Head Chef, the Sous Chef position will oversee all stations in the kitchen. The Sous Chef will also work alongside the Catering Chef to oversee the operations of our seasonal, on-site catered events. She or he will maintain and cook from the existing Fergie's menu and act as a second to the Head Chef to help recruit, hire, and train kitchen staff, and create and contribute to a positive and supportive restaurant workplace environment.

What we offer:

- Competitive pay
- On-site accommodation included
- Eligibility for extended health benefits
- A fantastic workplace environment and culture
- Gorgeous riverside location
- Opportunities for continued growth
- Discounted stay in cabins for friends and family

What we need:

Fergie's Café is looking for the right person to take on this key leading role in order to provide and maintain a high standard of quality for each dish that goes out. Creativity, communication and an overall collaborative spirit, as well as a passion for working with local suppliers are a must.

Job Description:

- Support and report to the Head Chef in the general running of the kitchen. The Sous Chef and Head Chef work together as a united management team
- Act as a second for Head Chef and fill in when needed
- Establish and organize daily tasks, lists, and staff, to ensure kitchen operates smoothly and efficiently
- Be responsible for, mentor and manage the kitchen staff
- Order inventory appropriately, negotiate with suppliers when needed
- Work within specific food costs by ordering correctly and maintaining portion control
- Control food waste
- Manage inventory according to the standards and systems set in place
- Lead by example and maintain a professional approach with coworkers and restaurant guests, with emphasis on collaboration, listening, and positive communication
- Resourcefully solve any issues that arise and seize control of problematic situations
- Take responsibility for more technical elements of cuisine

We thank all applicants for their interest in career opportunities with Sunwolf and Fergie's; however, only those applicants we wish to interview will receive a reply to their application.



Skills and Qualifications

- 5 years working in professional kitchen
- Food safe level 1, with an excellent knowledge of food safety and sanitation standards
- Ability to effectively mentor and manage the Fergie's kitchen team
- Solid understanding of cooking methods, ingredients & kitchen equipment
- Good level of knowledge of different cuisines & cooking styles
- Familiarity with all kitchen practices
- Strong communication abilities with employees, suppliers and customers
- Have impeccable work ethic and presentation, maintaining consistency in quality, hygiene, health, and safety standards
- Problem solving capabilities and willingness to thrive in a fast paced, high pressure environment
- Excel at time management with the ability to multitask
- Passion for food, cooking & diverse cuisine
- Culinary certificate/ degree an asset

TO APPLY: Please send cover letter and resume to jobs@sunwolf.net

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