

We're Recruiting For...

Sous-Chef

As integral members of the culinary team, and reporting to the Kitchen Manager/Chef, the Sous-Chef is responsible for assisting with all aspects of the food production for the Restaurant and Catering services currently offered and being developed at the Centre.

In addition to assisting with the leadership of the Kitchen team, the responsibilities of the Sous-Chef include, but are not limited to:

- Overseeing the day-to-day operations in the Kitchen;
- Ensuring the cleanliness and maintenance of the Kitchen facilities;
- Consulting with the Kitchen Manager/Chef to manage assigned budgets related to food and labour costs;
- Assisting with the recruitment, performance management, training & development of the Kitchen team;
- Assisting in the development and implementation of plans, processes, and policies related to the Centre's food service and kitchen operations;
- Ensuring the Kitchen is represented on and actively involved in the efforts of the Centre's Joint Occupational Health & Safety Committee; and
- Modeling the Centre's Organizational Values & Leadership Behaviours in all aspects of the work.

Candidates interested in applying for this position should have:

- 3 years or more of progressive experience working as a Cook in a fast-paced kitchen;
- Post-secondary education and/or training in Culinary Arts or a related field;
- High level of proficiency with the English language for speaking, reading, writing, and comprehension in a professional setting;
- Experience working collaboratively with the Restaurant/Catering Front of House and Management teams; and

- Strong leadership skills and the ability to build and maintain professional relationships.

The following would be considered an asset:

- Experience in supervising or managing others;
- Experience managing inventories, food, and/or labour costs;
- Red Seal Program Certificate of Qualification as a Chef;
- Bilingualism (French/English); and
- Previous experience or personal interest in the arts, culture, and/or tourism industries.

How To Apply

Interested candidates should submit their résumé and covering letter, detailing their qualifications as they relate to the position, to the attention of Rob Warren, Food Services Manager by email at rwarren@confederationcentre.com or in hard copy during regular business hours at the Security Desk of the Administration Offices located at 145 Richmond Street in Charlottetown.

We appreciate the interest of all applicants for this position. However, only candidates selected for an interview will be contacted.

Closing Date: 12pm Noon Monday, July 8, 2019

Confederation Centre of the Arts is committed to providing equal opportunities in employment. We welcome and encourage applications from people with disabilities and upon request will accommodate candidates taking part in all aspects of the recruitment and selection process.