

Job Posting

Position Title: Sous Chef, Nat's Restaurant
Department: Food and Beverage Operations
Status: Full-time, salary
Reports to: Head Chef, Nat's Restaurant
Location: Nat's Restaurant at the ARENAS at Langley Events Centre
Salary Range: \$66,000 - \$72,000

Organization Overview:

Ten Feet Sports and Entertainment Ltd. (TFSE) proudly manages and operates all facilities at Langley Events Centre (LEC), The Redwoods Golf Course, and Triple O's at Aldergrove Community Centre. As our portfolio continues to expand, we are dedicated to recruiting, hiring, and developing individuals with the skills, experience, and passion to contribute to the continued success and growth of our organization.

A Local Hangout:

The ARENAS at Langley Event Centre is opening what promises to be a favourite local hangout for quality, contemporary west coast food and a variety of crowd-pleasing drinks. Designed for kicking back and fuelling up, this new neighbourhood restaurant will offer a laid-back escape in the heart of the community where people of all ages can eat, drink and socialize between games, practices and events.

The Space:

Looking out to the spectacular North Shore mountains on one side, and connecting to the continuous buzz of LEC sports, entertainment and events on the other, guests will enjoy stylish, comfortable booth, table, bar, all-season patio and large party dining options. With original art and plenty of TVs, this will also be the spot to catch the game after playing in yours.

Position Overview:

Reporting to the Head Chef, Nat's Restaurant, the Sous Chef, Nat's Restaurant will manage back-of-house staff, ensuring that the highest standards in terms of food quality and hygiene are met.

Primary Duties and Responsibilities:

- Supervise the daily operations of the back-of-house, including kitchen staff, kitchen operations, food preparation and efficient workflow
- Ensure food is prepared in accordance with predetermined quality standards
- Assist with ordering and maintaining adequate inventory to ensure menu items are deliverable
- Perform regular cleaning and maintenance of equipment, including regular inspections and maintenance of applicable logs
- Ensure proper use of FIFO in daily menu production, food storage, and product par levels
- Ensure compliance with applicable policies, procedures and regulations, including HACCP standards, to maintain a clean and safe kitchen
- Assist with interviewing, hiring, onboarding, training, and developing staff to assist the department in achieving the highest standards and quality of food and service
- Collaborate with front-of-house staff to ensure a high level of food service
- Other duties as assigned

Skills and Abilities:

- Team oriented
- Understanding of proper use and maintenance of major kitchen equipment
- Knowledge of Workplace Hazardous Materials Information System (WHMIS), Provincial Health Regulations and sanitation laws
- Knowledge in safety and fire prevention/evacuation procedures
- Excellent customer service skills and a personable approach
- Excellent leadership skills
- Understanding of restaurant groups and associated brand expectations
- Ability to troubleshoot in a fast-paced environment
- Moderate proficiency in Microsoft Office 365
- Intermediate proficiency with inventory management software (e.g., Optimum Control or equivalent)
- Ability to lift up to 50 pounds required
- Willingness and ability to work a flexible work schedule, including evenings, weekends and holidays, based upon facility and event schedules
- Fully proficient in spoken and written English with other language(s) considered an asset

Qualifications:

- Minimum three years of progressive experience as a Chef in a restaurant environment
- Completion of post-secondary education in a discipline such as culinary arts, or other related discipline
- Valid Food Safe Level 2 will be required to be maintained during employment
- Valid Basic First Aid, CPR, and AED Certification, or equivalent will be required to be maintained during employment
- Valid Serving It Right will be required to be maintained during employment
- Willingness to complete a Police Information Check

HOW TO APPLY:

Interested individuals are asked to submit via email: careers@tfse.ca:

- A) A cover letter;
- B) A resume detailing your skills, experience; and
- C) Any additional information outlining your specific interests and abilities that attracts you to this specific opportunity with TFSE and LEC.

This posting will remain open until filled. We thank all applicants for their interest, however only those selected for an interview process will be contacted.