



THE LITTLE INN
of BAYFIELD

July 28, 2015

Sous Chef

The Little Inn of Bayfield is currently looking for an experienced professional to fulfill the responsibilities of Sous Chef. Located in the picturesque town of Bayfield on Ontario's West Coast, The Little Inn's newly renovated facility features 28 Rooms, 80 seat fine dining room, 90 seat tap room, catering and wedding facilities.

Reporting directly to the Executive Chef, the successful candidate will work hands-on to produce menu items of the highest quality exceeding guest expectations and satisfaction, participate in the creative process of menu and recipe development, manage production, train and mentor staff. This key role will be in charge of the kitchen in the absence of the Executive Chef.

The successful candidate will be professional, high visible and comfortable interacting with all guests, patrons and staff. The Sous Chef implements and monitors the day to day operation of kitchen, maintaining production levels, accurate service times and quality control, promoting a positive, engaging and competent service culture in all aspects of the food and beverage operation ensuring guest satisfaction.

REQUIREMENTS

- A valid trade certificate
- A minimum of 3 years' experience as a Chef de Partie in a leading food service establishment
- Excellent written and verbal communication skills
- Knowledge of current culinary trends, as well as extensive proficiency in classic and modern techniques.

ADDITIONAL DETAILS

Job Availability – *Immediately*

Bonus Plan – *No*

Work Permit Needed – *Applicants who do not have legal permission to work in Canada will not be considered*

Other – *Health and Dental Benefits (waiting period applies)*

Accommodation – *No*

Management Position – *Yes*

Contact chef@littleinn.com with CV and Cover Letter.