

Jr. Sous Chef - Culinary

Role Summary

Reporting to the Culinary leadership team, this position is responsible for tasks that focus on leading the day to day activities in the kitchen. This position will be responsible for supporting culinary leadership team in all areas of the kitchen including leading associates in their duties, food production, waste control, and ensuring guest and associate satisfaction is achieved while maintaining the operating standards.

Accountabilities

- Understands the guest expectations related to food quality and presentation and ensures culinary associates strive to meet or exceed expectations and help build guest loyalty
- Trains and coaches a successful and enthusiastic team of associates, and ensures associates are cross-trained to support successful daily operations
- Supports a departmental orientation program for associates to receive the appropriate new hire training to successfully perform their job
- Motivates associates by assisting chefs with engaging in recognition, performance reviews and performance management
- Assists with ensuring payroll processes are carried out in an accurate and timely manner
- Completes scheduled inventories, stocks and requisitions necessary supplies, supporting procedures for portion and waste controls
- Assists Chefs with purchasing appropriate supplies and manages inventories according to budget
- Ensures compliance with all local, provincial and federal health regulations, and trains associates on the proper handling and temperatures of all food products
- Assists in maintaining associate cafeteria operation and food quality standards
- Develops and maintains cleaning schedule to ensure work areas are clean and sanitary and reports malfunctions with department equipment
- Assists the Executive Chef with maintaining all standard recipes on the Global Recipe Database Software
- Conducts training on food knowledge and menu items including ingredients, preparation methods and unique tastes
- Interacts with guests to obtain feedback on product quality and service levels
- Effectively responds to and handles guest problems and complaints
- Attends pre and post event rehearsals to understand group needs and participates in weekly forecast meeting to anticipate service and staffing requirements
- Compliance with all safety regulations of assigned tasks and ensure a clean and safe working environment with active participation in the health and safety program
- Adhere to all environmental policies and programs as required
- Other duties as assigned

Requirements

- Red Seal required
- 2-3 years culinary leadership experience required with strong knowledge of kitchen operations



- Passion for culinary and comprehensive knowledge of fine food, wine and service
- Proficiency with MS Office (Outlook, Word, Excel) and Point-of-Sale software (Micros)
- Previous resort experience an asset
- Post-secondary degree, diploma or certificate in related field an asset

Working Conditions

- Must be able to work in hot, humid, cold environments
- Must be able to work flexible hours including evenings, weekends and holidays
- Required to move, lift, carry, pull and place objects weighing less than or equal to 50 pounds without assistance
- Stand, sit or walk for an extended period of time or for an entire shift
- Reach overhead and below the knees, including bending, twisting and pulling
- Move over slippery surfaces

JW Marriott The Rosseau Muskoka is an equal opportunity employer. We are committed to inclusive, barrier-free recruitment and selection processes and work environment in accordance with the Accessibility for Ontarians with Disabilities Act (AODA). The Human Resources department will work with applicants requesting accommodations at any stage of the hiring process.

JW Marriott The Rosseau Muskoka is committed to building a more diverse workplace and encourages all qualified applicants to apply.