



Jr. Sous Chef

Our fresh, new establishment in Annapolis Royal, Nova Scotia, is seeking a Sous Chef who can deliver a high standard of quality control, offer creative and innovative opinions and ideas, and show an enthusiasm for the restaurant industry.

We know this job won't be easy...but you're just the person to help us reach our goal of becoming a destination for dining & drinks!

Nestled in one of the most historic and beautiful areas in Nova Scotia, Founders House Dining and Drinks will provide high quality upscale dining, presented with casual elegance in a relaxed Maritime-infused atmosphere. Located in Allains Creek, just a few short minutes outside of the cradle of our nation, Annapolis Royal, Founders House is situated on the Fort View Golf Course and boasts an extraordinary view of the Annapolis Basin.

We're passionate about delivering locally sourced food and beverages prepared in inspiring ways and we need you to share that passion. If you are an experienced creative individual who is self-motivated and hard-working, then we want to hear from you! Here's what else we will need from you...

Responsibilities

- Participate in daily kitchen service, ensuring success every day.
- Work alongside Founder House team leaders to ensure consistency so that goals are met and exceeded.
- Prepare local food products for daily service as directed
- Keep stations clean and stocked
- Maintain company standards and health and safety regulations within your kitchen
- Participate in the service of large groups to ensure unforgettable experiences (e.g., golf tournaments or weddings!)
- Create a positive and professional workspace, committing to collegiality and communication

Requirements

- Previous experience in a commercial kitchen is considered an asset
- Ability to spot and resolve problems efficiently
- An ability to take and give direction, as well as work calmly under pressure
- Keep up with cooking trends and best practices, including a strong knowledge of food sanitation regulations
- Ability to work independently with minimal supervision
- Working knowledge of various computer software programs (MS Office, POS, etc.)

Education

- Degree or Certificate in Culinary Arts (or related certificate)

Rewards

- Competitive wages
- Gratuities

Job Type

- Full-time, permanent, and part-time positions available

Salary

- \$12.75 - \$17.25 dependent on experience and skill set

Please apply via email with cover letter, resume and references to:

careers@founderhousedining.com