



Sous Chef JOB DESCRIPTION

Stonefields Estate is an award-winning wedding venue nestled into the grounds of a heritage farm in Carleton Place. Featuring a stunning chandeliered loft, exclusive use of the remodeled farmhouse, and tailored grounds, we offer our clients and guests a chance for the wedding of their dreams. Our culinary team lead by the Executive Chef, prides itself in delivering beyond the standard. Our season runs from April to November and can operate up to 6 weddings a week.

- 3+ Years' industry experience (previous management experience an asset)
- Current WHMIS/Food Handlers (preferred)
- Basic Butchering skills
- Maintain temperature checks, daily and weekly shift cleaning schedules, minor admin duties
- Must have own reliable transportation - there is no public service available
- Banquet/catering experience an asset
- RATIONALE experience
- Basic butchering skills
- Assist and delegate additional duties to kitchen staff
- High Volume experience is mandatory
- BLACK BOX Mandatory
- Must be a Canadian resident

JOB TYPE:	Full-Time
SALARY:	\$50-\$55k/year depending on experience
BENEFITS:	On-site parking
SCHEDULE:	12-hour shift, overtime
EXPERIENCE:	Culinary Management: 3 years (preferred) High Volume: 1 year (required)

