



EXECUTIVE SOUS CHEF

We are seeking a qualified Executive Sous Chef to work in all areas of the Kitchen and Food Service Departments in both of our stores reporting to the Director of Food Services. This is a hands-on position in a busy seven day week operation including holidays. Essential job functions include the following:

Duties and Responsibilities

- Ensure smooth running of the day-to-day operations of the Kitchen, Sales Floor and Food Service Departments and in the absence of the Director of Food Services.
- Assist in the creation, preparation and display of all hot and cold food items in designated areas
- Check food purchases for proper ordering, quality and ingredient costing
- Ensure specialty case is properly stocked and replenished with a variety of food items
- Provide support with catering and outside functions
- Supervise staff in the absence of the Director of Food Services and assist with staff training
- Handle all customer enquiries in a professional manner
- Comply with established sanitation, personal hygiene and health standards
- Able to work weekends, split shifts and holidays

Skills, Qualifications & Experience Required

- A valid trade certificate and a minimum of five years professional culinary experience running a busy kitchen environment are key requirements
- Knowledge of specialty cuisine and multi-ethnic dishes
- Previous catering experience would be an asset
- Trained in safe food handling and sanitation standards
- Ability to communicate with all levels of staff and management

Please provide a resume with past employment references to:

The Human Resources Department

P.O. Box HM 371

Hamilton, HM BX

Telephone: 292-2064

Email: hr@supermart.bm

Closing date for applications: March 27, 2015

The Supermart Ltd. is an equal opportunity employer