

# **Sous Chef**

Posted by: Papa Rene's Pizzeria

Posting date: 21-May-2025 Closing date: 17-Nov-2025

**Education**: Other trades certificate or diploma or equivalent experience

Language: English

Job location: Spiritwood

Salary: \$37.50 Per Hour

Years of Experience: 1 year

Vacancy: 1

Job Type: Full Time

Job id: CAJ5847326

# Job description:

Papa Rene Pizzeria, a well-established and respected culinary fixture in Spiritwood, Saskatchewan, is currently seeking a qualified and dedicated Sous Chef to join our professional kitchen team. Renowned for our handcrafted pizzas and commitment to culinary excellence, we pride ourselves on delivering high-quality, consistent dishes in a warm and welcoming environment. This position presents a unique opportunity for an experienced culinary professional to contribute meaningfully to a growing local business rooted in tradition and community values.

#### **Job Details:**

Languages

## English

#### Education

Other trades certificate or diploma or equivalent experience

#### **Experience**

1 year to less than 2 years

#### On site

Work must be completed at the physical location. There is no option to work remotely.

#### Work site environment

Non-smoking

#### Work setting

Restaurant

Cafeteria

Cafe

# Responsibilities

#### **Tasks**

Estimate amount and costs of supplies and food items

Maintain records of food costs, consumption, sales and inventory

Analyze operating costs and other data

Demonstrate new cooking techniques and new equipment to cooking staff

Supervise activities of specialist chefs, chefs, cooks and other kitchen workers

Instruct cooks in preparation, cooking, garnishing and presentation of food

Supervise cooks and other kitchen staff

Prepare and cook food on a regular basis, or for special guests or functions

Prepare and cook meals or specialty foods

Requisition food and kitchen supplies

Arrange for equipment purchases and repairs

Plan and direct food preparation and cooking activities of several restaurants

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Train staff in preparation, cooking and handling of food

#### **Supervision**

5-10 people

# **Experience and specialization**

#### **Cuisine specialties**

Canadian

## **Food specialties**

Bakery goods and desserts

Cereals, grains and pulses

Cold kitchen

Eggs and dairy

Fish and seafood

Meat, poultry and game

Stocks, soups and sauces

Vegetables, fruits, nuts and mushrooms

Chocolate

## **Additional information**

## Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Handling heavy loads

Physically demanding

Attention to detail

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

#### Personal suitability

Leadership

Dependability

Efficient interpersonal skills

Excellent oral communication

Flexibility

Initiative

Organized

Reliability

Team player

## **Benefits**

#### **Health benefits**

Dental plan

Paramedical services coverage

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: paparene@sasktel.net

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