

The Grand Family includes Grand River Agricultural Society (GRAS), Grand River Raceway, and The GrandWay Events Centre.



We are a dynamic hospitality, racing, and gaming destination with a dedicated team of talented individuals at the heart of our success. The organization is *certified as a Great Place to work* and was recognized on the **List of Best Workplaces™ for Retail & Hospitality three years in a row.**

The GrandWay Events Centre and Lounge has an exciting new opportunity seeking a motivated and energetic:

SOUS CHEF

The Sous Chef will support the Head Chef in overseeing the Kitchen staff, Banquet and Restaurant Bar/Lounge cooking and operations. The Sous Chef will support the kitchen in compliance with all health and safety regulations by ensuring adherence to sanitary and safe food handling guidelines at all times.

RESPONSIBILITIES

- Assist Head Chef in overseeing operations, recruit, train and develop Kitchen employees.
- Ensure consistent food preparation, portioning, and the highest caliber of food presentation.
- Strong and effective communication with kitchen staff and all departments
- Ensure cleanliness and hygiene is maintained in the various kitchen areas.
- Ensure refrigerators and storerooms are organized and maintained in the various kitchen areas and that all food products are stored in accordance with provincial regulations.
- Supervise and participate in the production and plating of all food service areas.
- Ensure food is stored in appropriate containers, labeled, and rotated to minimize waste and quality.
- Create, implement, and maintain department objectives and ensure they are met and exceeded.
- Respond in a positive and timely manner to all internal and external guest requests and concerns.
- Actively participate in initiatives for sustainable operations and create a safe work environment.
- Seek opportunities to increase food revenue, productivity, decrease kitchen expenses
- Adhere to all Grand River Agricultural Society Guidelines, Policies, Rules, and Regulations.
- Assist Head Chef with cleaning and kitchen maintenance schedule

QUALIFICATIONS

- Culinary and/or Food & Beverage College Diploma or equivalent would be an asset.
- Red Seal certification is an asset
- Safe Food Handlers Certification and thorough knowledge of sanitation standards
- Minimum of 3 years' experience as a Sous Chef in a high volume would be an asset.
- Minimum of 5 years' combined experience in banquets, catering and/or cooking is an asset.
- Food and beverage culinary management experience with demonstrated leadership.
- Basic understanding of purchasing and maintenance of kitchen equipment.
- Understanding of Restaurant, Bar/Lounge and banquet operational procedures.
- Excellent communication, interpersonal skills, decision making and problem-solving skills.
- Computer literate with MS Office applications and POS experience

GRAS offers a competitive salary, benefits, and a Great Place to Work!

You can learn more about GRAS by visiting the website at www.theGrandWay.com. Please submit a resume outlining how you meet the qualifications of this position by **August 5, 2022** to recruitment@grandriverraceway.com

GRAS is committed to providing a barrier-free work environment in concert with the Accessibility for Ontarians with Disabilities Act and the Ontario Human Rights Code. As such, GRAS will make accommodations available to applicants with disabilities upon request during the recruitment process.

We thank all candidates for their interest, however only those being considered for an interview will be contacted.