

The Sous Chef is responsible for providing overall leadership and management for all phases of food production and food presentation operations for the community's Dining Services operations. These responsibilities include but not limited to overseeing and leading the food production and food presentation operations, financial management and supervising, hiring, coaching culinary team members. Responsible for handling foods in accordance with sanitary procedures and Sunrise quality service standards and complies with all federal, state, local regulatory procedures regarding food production and food presentation.

### **Experience and Qualifications**

- Certification and/or College Degree in Culinary Arts preferred
- Minimum three (3) years experience as a Chef or Kitchen Manager
- Two (2) years supervisory and management experience including hiring staff, coaching, performance management daily operations supervision, discipline and counseling
- Maintains current Food Services Sanitation certificate
- Ability to handle multiple priorities
- Ability to delegate assignments to the appropriate individuals based on their skills, roles and interests
- Competent in organizational, time management skills
- Demonstrates good judgment, problem solving and decision making skills
- Demonstration of proficiency in computer skills, Microsoft Office (Windows, Outlook, Excel) and Sunrise applications with the ability to learn new applications
- Ability to work weekends, evenings and flexible hours, available for our customers at peak service delivery days and times

### **Essential Duties**

- Dining Services Operations
- Record Keeping
- Resident Services
- Safety and Risk Management
- Financial Management
- Training, Leadership and Team Member Development

If you believe this is the right fit for you please send your resume to us at Thorne Mill on Steeles in one of the following ways.

Email to [thornemill.boc@sunriseseniorliving.com](mailto:thornemill.boc@sunriseseniorliving.com) subject: Sous Chef

Fax to 905-771-9394 Attention Emily de Winter Human Resource Manager

We thank you for your interest, please note we will only be able to contact those who will be put through to the interview process.