



Sous Chef | Job Description

The Ivy Restaurant is currently hiring a Sous Chef to lead and inspire our kitchen staff and create memorable dining experiences for our guests.

Located in the heart of the Thousand Islands overlooking the St. Lawrence River, the Ivy Restaurant was originally built in the 1800's and operated as a hotel, marina & fishing resort. Following extensive renovations in 2002, The Ivy Restaurant now offers a seasonal restaurant, event spaces, and the historic Coach House Ice Cream Shop. Exceptional hospitality is paired with thoughtfully prepared, seasonally inspired, fresh, and locally sourced menus. www.theivyrestaurant.ca. The Ivy Restaurant is open as a dining destination seasonally from May to October. As such, our full-time employees are expected to commit to full-time plus hours in the busy season with reduced schedule in the 'off-season'. We value and promote work/life balance for all our employees.

We offer:

- Above average compensation, and a generous portion of tip pool
- Subsidized, seasonal accommodation in the beautiful Thousand Islands, in Ivy Lea, Ontario
- Medical, dental and eye exam benefits for permanent, full-time employees
- Positive, supportive, and inclusive Team culture
- Staff meals

To ensure success:

You will have excellent leadership skills with experience managing a large team of kitchen staff in a high-volume environment. You are 'hands-on', collaborative, creative and passionate about the hospitality industry.

Sous Chef Requirements:

- Qualification from a culinary school or apprenticeship program
- 5+ years culinary experience with at least 2+ years experience in a leadership role
- In-depth knowledge of food principles and best practices
- Excellent communication skills with a focus on encouraging a collaborative kitchen team
- Exceptional leadership and mentoring qualities
- Ability to thrive in a high-pressure environment
- Unparalleled standards for cleanliness, health, and safety
- Creative, innovative thinker who follows new trends in the industry
- Red Seal Certification an asset
- Valid Food Handlers Certificate

Sous Chef Responsibilities:

- Create and plan seasonal menus in consultation with the General Manager and culinary team
 - Recipe development and costing
 - Cost, order and track all ingredients, including weekly inventories
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- Plan and coordinate standards for kitchen organization and pre-service preparations. Including prep lists and par levels
- Participate in preparation and cooking during service periods
- Exceptional leadership and mentoring qualities
- Ensure that all dishes are executed consistently with exceptional quality, detail, and presentation
- Hire, train, supervise and mentor all kitchen staff
- Schedule kitchen staff to meet business demand
- Maintain an impeccable kitchen that is organized, clean and adheres to all best practices for safe food handling, hygiene, and sanitation
- Incorporate feedback from staff and guests to make improvements or resolve issues

Qualified candidates are welcome to apply with a cover letter and resume to events@ivyleaclub.ca. Please indicate 'Sous Chef' in the subject line.
