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## EMPLOYMENT OPPORTUNITY

**Position Title** : Sous Chef  
**Location** : Merritt, B.C.  
**Status** : CASUAL  
**Wage:** : \$20.62/hour

### **DESCRIPTION:**

The Nicola Valley Seniors Residence is a high-end retirement facility that has 80 units on four floors. The successful candidate will be working under an Executive Chef assisting in all aspects of the kitchen including prep work, cooking and menu development. Duties will include:

- Assist the Executive Chef in the preparation and serving of meals to our residents or clients, which could include special functions or guests;
- Assist in the purchasing of inventory related to all meals, beverages and snacks;
- Preparing, menu planning and serving of continental breakfast entrees as well as all plated meals for lunch and dinner and any therapeutic diets;
- Learn to develop menus and unique dishes for the residents
- Provide direction to all Kitchen Aides in the absence of the Executive Chef;
- Maintain a clean and safe work environment including washing dishes, floors, linens and resetting tables; and
- Other general kitchen duties

### **QUALIFICATIONS:**

Red Seal Certificate (or an equivalent combination of education, training & experience)

Food Safe

WHIMIS

Knowledge of Canada Food Guide

Ability to work alone without instruction AND ability to work in a team following direction

First Aid certificate or training a benefit

Our key expectations of this position are to provide an efficient mealtime program, which will be well received by our residents as an enjoyable experience to look forward to each day.

Please email your resume to: [kitchen@theflorentine.ca](mailto:kitchen@theflorentine.ca) Posting date: May 12, 2021