



EMPLOYMENT OPPORTUNITY

Kitchen Sous Chef III

Full-Time, ASAP through October 15, 2022 (with the possibility of extension)
Hourly Rate: \$18.07 - \$23.84

The schedule varies according to season and activities at the Garden; daytime, weekend, and evening work are required. Must be available to work any day of the week, including Saturdays, Sundays, and statutory holidays.

The University of Alberta Botanic Garden is a stunning 97-hectare (240-acre) property 15 minutes southwest of Edmonton. We are an award-winning visitor attraction and the largest botanic garden in Alberta. Our talented food services team creates daily in-house food offerings such as family-friendly lunches and elevated selections for events including unique dining experiences. The team contributes to exceptional guest experiences in a beautiful, natural setting.

Reporting to the Food Services Lead, the Kitchen Sous Chef III will be supporting and delivering exceptional food services operations at the UofA Botanic Garden. The Kitchen Sous Chef is responsible for the execution of the Garden's food offerings including but not limited to: a daily lunch menu, Patio Café menu, and events menu including picnics and catering options while maintaining high standards in foodservice quality, delivery & profitability. The Kitchen Sous Chef III will also ensure the efficient and profitable performance of the food services unit and the optimal utilization of staff and resources. Working alongside and in collaboration with the Garden team and working closely with the Facility Booking and Events team, the areas of responsibility also include:

DUTIES

- Assist with the execution of food service functions
- Adherence to Alberta Health Services standards around food safety
- Responsible for proactively managing kitchen inventories and ensuring orders are received
- Ensuring food offerings cater to a variety of dietary restrictions
- Manages food services staff and provides leadership in the absence of the Food Services Lead
- Ensures adherence to UofA, Facility and Operations, and Botanic Garden Policies and Procedures
- Ensures adherence to Facility and Operations Health and Safety Policy
- Other duties as required

QUALIFICATIONS AND REQUIREMENTS

- An entrepreneurial spirit
- 1-2 years as a chef in the restaurant industry - Red Seal certification an asset
- Minimum 5 years of experience in food and hospitality
- Exceptional culinary skills and baking skills
- Knowledge of various dietary restrictions and diverse cultural menu
- Creativity with menus and food presentation
- An understanding and appreciation of local, fresh ingredients and suppliers
- Food Safety certification
- High-quality food standards
- Proper knowledge of kitchen equipment and maintenance
- Proven ability to maintain healthy team relationships
- Excellent communication and organizational skills
- Excellent customer service skills



- Ability to multitask and prioritize to take direction & provide direction
- ProServe certified is an asset
- Valid Class 5 driver's license a requirement
- Flexible schedule required – will involve some nights and weekends
- Intermediate knowledge of Google Business Suite
- First aid and CPR are an asset

TO APPLY:

Send your resume along with a cover letter stating the position applied for to: jwalters@ualberta.ca

Posting will remain open until May 02

We thank all applicants, however, only successful candidates will be contacted.



University of Alberta Botanic Garden
Located in Parkland County, 5 km north of Devon on Hwy 60
botanicgarden.ualberta.ca