



January 13, 2012

**Sous Chef  
Saskatoon Inn  
Full Time, Permanent**

**What's In It for You?**

- Join our family of supportive team mates who are passionate about service
- "The Perks" including hotel and restaurant discounts
- Growth opportunities within a national multi-brand hotel company
- Industry leading development and training programs
- Learn and collaborate with the best in the industry
- Proud to be Canadian

**We are looking for a sous chef at the Saskatoon Inn.**

In the role of sous chef you will assist in leading and attaining the highest quality of food preparation and presentation in order to achieve exceptional culinary experiences for guests.

**Duties & Responsibilities:**

- Meet SilverBirch Standards for food preparation, presentation and quality.
- Responsible for assisting in the overall management of the Food Preparation Department
- Ensure that all food products produced are of the utmost quality and appeal.
- Operation of the kitchen in the absence of the Executive Chef.
- Provide training, cross-training and performance management for kitchen staff.
- Acts as liaison with other departments
- Maintains all occupational standards ie. Food Safe, WHMIS, Health and Safety Policies
- Assists with monthly inventories and maintains budgeted food cost.
- Assist with the creation and design of menu and recipe standards, keeping cost guard up-to date and accurate
- General cleanliness of the kitchen
- Coordinate work schedules to reflect the business needs as per Banquet Event Orders
- Attend all communication meetings
- Maintain a safe and respectful work environment in conjunction with Hotel Health & Safety practices and policies.
- Any other duties as assigned by Supervisor.

**Preferred Education & Qualifications:**

- Minimum 3 - 5 years culinary and supervisory experience
- Red Seal Certification, Food Safe Certification or provincial equivalent
- Flexible and energetic with the ability to work under pressure
- Ability to prioritize
- Good communication skills and attention to detail
- Proven ability to work in a team environment is required, with excellent coaching and motivational skills.
- Proven experience in maintaining high standards of productivity and efficiency in the kitchen



If you are interested in joining the liveliest hotels in Canada, each with their own unique sense of place then we want to hear from you!

**Contact us at:**

**Kristin Seivewright**  
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**www.silverbirchhotels.com**

SILVERBIRCH HOTELS & RESORTS IS SUPPORTIVE OF WORKFORCE DIVERSITY AND ENCOURAGES APPLICATIONS FROM QUALIFIED INDIVIDUALS.

**NOTICE TO POTENTIAL JOB APPLICANTS**

If you are considering employment with us, please be advised that SilverBirch Hotels & Resorts

- **does not** require job applicants to pay a fee for a job application or opportunity; and
- **does not** make unsolicited offers of employment.

If you have been approached by any entity engaging in such practices who claims to represent SilverBirch Hotels & Resorts, please advise us immediately by email at [careers@silverbirchhotels.com](mailto:careers@silverbirchhotels.com) and contact either the Canadian Anti-Fraud Call Centre at 1-888-495-8501 or the Royal Canadian Mounted Police.