

## **Sous Chef**

Kumama Bistro is a Chef-driven, ingredient-led experience using influence from our International guest and own travels. No Program. Just good food and booze. The bistro is located at the main building of Pine Bungalows Resort in Jasper National Park.

We are currently seeking a creative, driven, and experienced **Sous Chef** to join our amazing team of leading professionals in the culinary industry. This position is ideal for ambitious chefs looking to make their mark on Canada's high-end food scene.

Reporting to the Executive Chef, duties will include, but are not limited to:

- Work with the Head Chef to create and develop new dishes and menus
- Manage stock of ingredients and place orders with vendors when necessary
- Train and supervise kitchen staff in EC's absence

Requirements:

- The successful candidate will have **at least 2 years of comparable experience**
- The ability to lead the team with solid instruction by setting an example of hard work and attention to detail
- Creativity and a strong interest in new and innovative food trends

**Start date is flexible.**

**Compensation starting at \$26 per hour, dependent on experience and also offers gratuities and performance bonus programs.**

**Cabin Accommodation available.**

**Kumama is open yearly from April to October. As this is a Seasonal Position, we compensate above average industry rates.**

Benefits:

- Discounts and staff meals
- Discounted hotel accommodation for friends and family
- Tips
- Career Development Assistance Program
- Store discount
- Discounts with Industry Partners

Schedule:

- 8 hour shifts
- Holidays and weekends