



Career Opportunity

POSITION:	Sous Chef
REPORTING TO:	Executive Chef

The Sous Chef is responsible for assisting in food preparation, production and control for all food outlets and banquet facilities (primary focus) at Atlantica Hotel and Marina Oak Island. This Sous Chef will also be responsible for overseeing the production at the property in addition to supporting to the Executive Chef, Culinary and Stewarding Team. The successful candidate will be hands on, works in support of team goals and measures effectiveness through the Food & Beverage profit and service performance of the hotel. This is an excellent opportunity for an individual who would like to take that next step in their culinary career from a supervisory to a management level.

SKILLS	KNOWLEDGE
<ul style="list-style-type: none"> ◆ Excellent communication skills are required – both written and spoken. ◆ Proven leadership abilities with the ability to train, motivate, and supervise a diverse group of culinary professionals. ◆ Proven abilities in scheduling culinary staff so that proper coverage and productivity are maintained. ◆ Proven superior abilities in Pastry and dessert preparation and product development. ◆ Proven superior abilities in food preparation including hot and cold preparations. ◆ Proven abilities to effectively deal with internal and external customers with tact and diplomacy. ◆ Proven ability to create recipes and supportive materials. ◆ Artistic ability to create theme and specialty menus. 	<ul style="list-style-type: none"> ◆ Superior knowledge of accepted standards of sanitation. ◆ Superior knowledge of health codes. ◆ Extensive knowledge of menu development, with an insight into, cost and wage control. ◆ Thorough knowledge of food products, standard recipes and proper preparation. ◆ Ability to analyze, forecast data, and make judgments to ensure proper payroll and production control. ◆ Ability to conduct shift briefings, menu briefings and maintain communication lines between all parties. ◆ Must have 2-3 years of prior experience in a supervisory culinary role ie Sous Chef, Chef de Partie / Jr. Sous in a hotel or resort environment ◆ Must have Red Seal or equivalent

<p>PLEASE FORWARD Resume with Cover letter in confidence to:</p>	<p>Jennifer Young Atlantica Hotel & Marina Oak Island Fax: (902) 627-1162 Email: hr@atlanticaoakisland.com</p>
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