

# Brigadoon Children's Camp Society

## Kitchen Staff – Sous Chef



### ORGANIZATION DESCRIPTION

Brigadoon Village is an 8.5 million dollar, state of the art year-round recreation facility located in the Annapolis Valley, NS. We offer programs to children, youth and families living with a chronic illness, condition or special need. Our beautiful kitchen facility creates healthy food for the groups we have that stay on site for day, overnight and week-long programs. We accommodate the large variety of dietary needs, allergies and alternatives for our campers to have a safe and fun camp experience. Food is the heart of the camp experience at Brigadoon and we work hard to ensure it is exceptional. Due to the extraordinary growth we have experienced over the years since opening our doors we are expanding and hiring passionate kitchen personnel to join our team.

### POSITION DESCRIPTION

The Sous Chef at Brigadoon Village provides quality foodservice to our clients; while also providing leadership for our Kitchen Staff in the absence of the Executive Chef. The Sous Chef is responsible both for production and inventory of food, as well as general cleaning and upkeep of the kitchen. Reporting to the Executive Chef, the Sous Chef is organized, professional and efficient.

### REQUIRED QUALIFICATIONS, CERTIFICATIONS, SKILLS AND EXPERIENCE

- Current First Aid / CPR-C considered an asset
- Criminal Record Check and Child Abuse Registry Check
- Team-oriented, organized, enthusiastic and creative
- 2 years of experience providing proven leadership in kitchens
- Ability to perform tasks that require physical labor
- Up-to-date food handlers course
- A graduate of a culinary program considered a significant asset
- Knowledge of preparing food for a variety of health conditions/allergies considered an asset
- Up-to-date immunizations

### POSITION SPECIFIC SKILLS

- Prepare meals for staff and clients of Brigadoon Village
- Provide leadership to kitchen staff in the absence of the Executive Chef
- Cooking, Prepping, Labeling, Organizing, Inventory, Purchasing
- Fiscal responsibilities
- General cleaning duties including but not limited to: sweeping, mopping, dishwashing etc.
- Must be organized, energetic, good-humoured and an effective communicator
- Must be willing to learn new skills/techniques

### HOURS AND LOCATION OF WORK

Brigadoon Village – 1650 North River Rd, South Alton, NS

Full time hours: March - October

Part Time Off Season November - February

Remuneration: Hourly salary to be negotiated based on experience

Training and orientation provided

### HOW TO APPLY:

Send a cover letter and resume to:

Dianne Kendall

Executive Chef

1650 North River Road

Aylesford, Nova Scotia

B0S 1P0

Email: [dianne.kendall@brigadoonvillage.org](mailto:dianne.kendall@brigadoonvillage.org) ← Preferred Method

[www.brigadoonvillage.org/about/jobs](http://www.brigadoonvillage.org/about/jobs)