

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 position at Brigadoon Village is an opportunity to expand your culinary knowledge in the field of specialized diets and food restrictions. The Brigadoon Kitchen has built a reputation for preparing delicious meals that take into consideration the complex dietary needs of many of their clients. As a Brigadoon kitchen team member, you will learn extensively about gluten free diets for Celiac Disease and a gluten free lifestyle. Other medical based diets that the Brigadoon Kitchen Team creates include Crohn's and Colitis, Diabetes, Anaphylaxis, and Kidney Disease. You will also learn about using alternative products and methods to create exciting meals for dietary restrictions such as dairy free, egg free, and soy free. Not only will you learn about how to develop and deliver nutritious and safe food for a variety of dietary restrictions, but you will also get to cook for extraordinary kids! Being part of the kitchen team at Brigadoon is a life changing experience.

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 labour
- Up-to-date food handler's 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, Aylesford, 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

B0P 1C0

Email: dianne.kendall@brigadoonvillage.org ← Preferred Method

www.brigadoonvillage.org/about/jobs