



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

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Job Board Posting



Careers.Indigenous.Link

Date Printed: 2025/09/30

Specialty Sous Chef - Banquets (NOC 62220)

Job ID	EE-F1-8A-68-55-9F	
Web Address	https://careers.indigenous.link/viewjob?jobname=EE-F1-8A-68-55-9F	
Company	Marlow Properties (B.C.) Inc O/a Harbour House Hotel	
Location	Salt Spring Island, British Columbia	
Date Posted	From: 2025-09-30	To: 2026-03-29
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$56000-\$58000, 30 Hours a week	
Languages	English	

Description

Vacancy 1

Summary of Position:

The Specialty Sous Chef is responsible for overseeing the daily operations of Banquet offerings. The Specialty Sous Chef works with and under the direction of the General Manager and assists in the supervision of the Culinary Team.

Responsibilities:

- Manage, plan and supervise the daily operation of all kitchens and support in other areas as needed
- Provide leadership through ongoing training, development, performance evaluations and direct supervision of culinary team
- Prepare and cook complete meals or specialty foods, such as pastries, sauces, soups, salads, vegetables and meat, poultry and fish dishes, and create decorative food displays for special events such as banquets
- Work alongside the culinary teams to prepare for and execute events and daily service
- Develop, cost and implement annual menus as well as custom menus as requested
- Assist in achieving financial and operational targets both food cost and labour cost control
- Work with the Hotel leadership team to develop and monitor Hotel food service standards
- Manage weekly schedules and labour costs, by ensuring productivity levels are maximized through the effective utilization of all colleagues and providing hands-on support
- Ensure performance management of culinary colleagues is conducted in a timely and consistent manner
- Able to plan, create, and review Banquet Event Orders and execute with event team
- Plan and work closely with Sales and Events to ensure our events exceed the guests' expectations while keeping food costs in line
- Conducts ordering for the kitchen maintaining proper inventory controls for food, supplies and equipment in the absence of or at the request of the General Manager
- Promote teamwork with the food and beverage department of hotel while ensuring all colleagues adhere to Harbour House Hotel and the province of BC Health and Safety Policies and Food Safe Standards
- Train new team members to use, operate and maintain equipment in a safe manner
- Any other duties deemed necessary to fulfill the role
- Consult with clients regarding weddings, banquets and specialty functions
- Prepare and cook complete meals or specialty foods, such as pastries, sauces, soups, salads, vegetables and meat, poultry and fish dishes, and create decorative food displays for special events such as banquets

Job Requirements:

- Proven leadership and managerial skills supporting an environment of colleague growth & development and interdepartmental teamwork (References required)
- Understanding of Front of the House operations and functions (experience an asset)
- Flexible availability for shift work including early mornings and late nights
- Must be fully available to work weekdays, all weekends and all statutory holidays

- Understands the importance of creating a fun and rewarding work environment
- Experience working in remote locations
- Demonstrates effective communication with all colleagues

Work Conditions and Physical Capabilities:

Fast-paced environment, Work under pressure, Handling heavy loads, Physically demanding, Attention to detail, Standing for extended periods

Education Requirements:

- First Aid Level 1, WHMIS and Foodsafe (Food Safe Level 2 an asset)
- Sound working knowledge of Windows XP, and MS office
- Cook's trade certification or equivalent credentials, training and experience are required with a minimum of 3 years in Banquets

Reports To: General Manager

Closing Date: Please submit your application as soon as possible as applications are reviewed daily

What's in it for you

- Competitive Wages
- A fun & friendly workplace culture that embraces diversity
- Cross-training opportunities to grow your skills
- Comprehensive benefits package
- Colleague of the month recognition program
- Staff discount - 50%
- Friends & Family hotel discount
- Industry discounts
- Workshops
- Skill and advancement training programs

Benefits:

Company events

Dental care

Discounted or free food

Extended health care

On-site parking

Vision care

How to Apply

Please email your resume to kitchencareers@harbourhousessi.com

Only those applicants that have met requested requirements will be contacted with next steps instructions. Wishing all a safe journey!