



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: 2024/03/29

TRSM Senior Sous Chef

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|--------------------|---|---------------------|
| Job ID | 367414-1-2515 | |
| Web Address | https://careers.indigenous.link/viewjob?jobname=367414-1-2515 | |
| Company | Toronto Metropolitan University | |
| Location | Toronto, ON | |
| Date Posted | From: 2022-06-30 | To: 2050-01-01 |
| Job | Type: Part-time | Category: Education |

Description

About Toronto Metropolitan

At the intersection of mind and action, Toronto Metropolitan University is on a transformative path to become Canada's leading comprehensive innovation university. Integral to this path is the placement of equity, diversity and inclusion as fundamental to our institutional culture. Our current academic plan outlines each as core values and we work to embed them in all that we do. We welcome those who have demonstrated a commitment to upholding the values of equity, diversity, and inclusion and will assist us to expand our capacity for diversity in the broadest sense. In addition, to correct the conditions of disadvantage in employment in Canada, we encourage applications from members of groups that have been historically disadvantaged and marginalized, including First Nations, Metis and Inuit peoples, Indigenous peoples of North America, racialized persons, persons with disabilities, and those who identify as women and/or 2SLGBTQ+. Please note that all qualified candidates are encouraged to apply; however, applications from Canadians and permanent residents will be given priority. In April 2022, the university announced our new name of Toronto Metropolitan University, which will be implemented in a phased approach. Learn more about our next chapter. The team

The Ted Rogers School of Hospitality and Tourism Management offers an integrated and balanced program of applied education for the development of future managers and leaders in the Canadian and International hospitality and tourism industries, at Toronto Metropolitan University

The Opportunity

The opportunity

The Sr. Sous Chef assists in the reinforcement of skills learnt in an academic setting by balancing the experiential learning environment and culinary operations, under the direction of the Executive Chef. Provides quality food production, assists management in areas of menu planning, employee oversight, sanitation services and food handling, product purchasing and inventory maintenance. Assigns and coordinates work of kitchen staff. Here are some things you can expect to do in your role:

- Menu planning and food production

- Experiential Learning Facilitation
- Compliance with food safety standards and legislation
- Food cost and production maintenance
- Front-of-House and Back-of-House coordination

Qualifications

To help us learn more about you, please provide a cover letter and resume describing how you meet the following required qualifications:

- Completion of a secondary school diploma
- A minimum of 5 years of kitchen and food preparation coordination and overseeing front-of-house and back-of-house responsibilities for events.
- Safe Food Handlers Certification in good standing required.
- Must have experience managing kitchen lines, including coaching, training and providing direction and feedback to staff.
- Experience in a culinary operation, including banquets and fine dining
- Experience with food and beverage inventory control and menu planning, including food costing

Additional Information

Position Number(s) 20001938
 Reports To Executive Chef
 Vacancy Type TERM
 Employee Group MAC
 Work Location 350 Victoria Street
 Start Date August 8, 2022
 End Date April 30, 2022
 Hours of Work 36.25
 Grade and Step B32
 Salary Scale \$55,193 - \$82, 790 (hiring range: \$65,000 - \$68,991)
 HR Advisor Claudiu Filimon
 Application Close Date July 8, 2022

Notes

- Qualified MAC employees will be interviewed before members of other employee groups.
- Applicants who do not meet all of the posted qualifications may, upon the University's sole discretion, be considered to fill a vacancy on an underfill basis.
- An equivalent combination of education and experience may be considered.

We encourage all First Nations, Metis and Inuit peoples or Indigenous peoples of North America, to self-identify in their applications and also reach out to Tracey King, Indigenous Human Resources Lead for support during the selection process. As part of the selection process, candidates may be required to complete an occupational assessment.

Applications will only be accepted online through Toronto Metropolitan University's careersite. Toronto Metropolitan University is committed to the principles of the Accessibility for Ontarians with Disabilities Act (AODA), and aims to ensure that independence, dignity, integration and equality of opportunity are embedded in all aspects of the university culture.

We will provide an accessible experience for applicants, students, employees, and members of the Toronto Metropolitan University community. We are committed to providing an inclusive and barrier-free work environment, beginning with the recruitment process. If you have restrictions that need to be accommodated to fully participate in any phase of the recruitment process, please contact hr@ryerson.ca. All information received in relation to accommodation will be kept confidential.

For more information, visit Toronto Metropolitan University for TRSM Senior Sous Chef