

## **SOUS CHEF**

### **Full-time Salaried Position**

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Opened in 1993, RBC Place London (formerly London Convention Centre) has a reputation for providing world-class service to all who step foot inside the facility. Our goal is to delight guests with every act, and our ongoing success of creating raving fans attests to our achievement in reaching this goal. Boasting 70,000 square feet of meeting, conference and exhibition space, our flexible facility will leave a lasting impression on the way you view other facilities!

RBC Place London is located in downtown London, 300 York Street.

Interested in joining an outstanding hospitality team? The Culinary department is currently looking for a full-time salaried Sous Chef!

### **Job Description**

As a leader and mentor, the Sous Chef supports RBCPL's strategic plan enticing "raving fans" through our exceptional guest experience. With a passion for food, creativity and innovation, this position ensures that our guests are delighted with every act while fostering an engaged and progressive culinary team.

The Sous Chef ensures that all areas of food preparation and production meet set safety and hygiene standards to assure food quality, presentation, and taste. The Sous Chef also assists with coordination of kitchen supplies, ordering and inventory as well as supervision of the kitchen staff.

### **Job Skills and Requirements**

The successful candidate must have a 2-year diploma in culinary management/culinary arts, completion of Red Seal certification as well as a minimum three (3) years' experience as Chef de Parti or equivalent.

The successful candidate will be an innovative culinary artist with knowledge of many cooking styles and local cuisine as well as knowledge of food product and preparation, including pastry and butchering. The successful candidate will have a working knowledge of safe food handling, safe operation of kitchen equipment, Employment Standards Act and other employment related legislation including OHSA and fire safety. A grateful leader with exceptional communication, mentorship, and team engagement skills as well as a hospitality background and knowledge of convention or multi-purpose facility operations is required. The ability to thrive in a high pressure, exceptional guest experience environment is essential. Computer skills (Microsoft Office) is an asset.

The successful candidate must also be able to grasp, lift and/or carry goods weighing a maximum of 35 lbs. on a continuous schedule.

### **Hours of Work/Working Conditions**

The Sous Chef will work a flexible work schedule including days, evenings, weekends, and some holidays to support the Culinary team.

The Sous Chef will work onsite at 300 York Street, London.

### **Total Compensation**

Salary: \$60,000/year

Benefits: Health & Dental, STD/LTD, Life Insurance, Dependent Life, Employee Assistance Program, OMERS pension plan, Sick/Personal days, Parking, Education Reimbursement, Professional Membership reimbursement if desirable or requirement of holding a particular position.

## How to apply

Interested applicants are asked to email their resume to [careers@rbcplacelondon.com](mailto:careers@rbcplacelondon.com) by **Tuesday, May 30<sup>th</sup>, 2023**.

*We thank all applicants for their expression of interest; however, only those candidates selected for an interview will be contacted.*

Please note: As an inclusive employer, we are committed to providing a fully accessible recruitment process. Please let us know if you require any accommodation.

For more information on RBC Place London, visit our website at [www.rbcplacelondon.com](http://www.rbcplacelondon.com) or follow us on social media!

