



Brigadoon Children's Camp Society

Position: Sous Chef

About Brigadoon:

Brigadoon Village is a state of the art, year-round recreation facility located on Aylesford Lake, NS. We offer programs to children, youth, and families living with health conditions or other life challenges. In the summer Brigadoon offers 14 different condition specific summer camps over 9 weeks for children between the ages of 7 and 18. Our kitchen team creates delicious and healthy meals for groups who visit us for the day, overnight, or all week. At Brigadoon we accommodate a large variety of dietary needs and allergies allowing our participants to have a safe and fun experience. Food is at the centre of the experience at Brigadoon and we ensure it is exceptional. Our organization is experiencing extraordinary growth since opening our doors in 2011. With this expansion we are seeking passionate kitchen personal to share our mission to give extraordinary kids a chance to be ordinary.

Being Part of the Brigadoon Kitchen Brigade:

Our dynamic team includes a Red Seal Executive Chef and a Professional Dietitian. Our kitchen is a place where creativity is exercised on a daily basis to provide appealing and safe meals. Examples of some of the diets and conditions our kitchen caters to include:

- Gluten-free diets for management of celiac disease
- Food allergies (anaphylaxis)
- Personalized diets to help those managing conditions such as kidney disease, Crohn's, colitis, etc.
- Diets free of gluten, wheat, eggs, lactose, milk, soy, etc. due to intolerances
- Vegetarian, vegan, kosher, and halal diets

As Sous Chef you will be expected to work both independently and as part of a team in the preparation of meals for groups of 10-150 people. You will have a leadership role in the kitchen and will be expected to problem solve and prioritize accordingly. You will work with the Executive Chef and team to serve meals in an efficient and timely manner.

POSITION TITLE: Sous Chef

DUTIES:

Reporting to the Executive Chef, the Sous Chef will:

Kitchen Responsibilities

- Oversee the preparation of meals for anywhere between 10-150 people (+ snacks);
- Monitor and ensure exceptional food quality;
- Some food ordering, maintain positive working relationships with suppliers;
- Ensure that safety and sanitation levels are upheld in accordance with all regulations;
- Work with volunteers and students;
- Development of menus with Executive Chef
- Work in consultation with IWK dieticians to ensure menus are appropriate for campers;
- Take part in food service training and also facility wide training;
- Maintain and properly store all food service equipment and supplies;
- Maintain the order of the kitchen - damage/repairs, problems with food orders, sanitation and safety;
- Work with the off season coordinator for the scheduling of meals, accurate numbers, dietary restrictions;
- Perform other related duties;
- Prep work, dishwashing and light cleaning duties;
- Open facility at beginning of day and lock at the end of the day (when appropriate)
- Help to ensure the safety and wellbeing of each camper/participant;
- Maintains and demonstrates knowledge of Brigadoon's emergency plan;
- Various reports and administrative duties to be determined by Executive Chef

EXPERIENCE AND QUALIFICATIONS:

Required Qualifications

- Criminal Record and Child Abuse Registry Check
- Red Seal Certification considered an asset
- Standard First Aid and CPR Level C
- Vulnerable Sector Check
- 3 + years Culinary experience
- WHIMS
- Food Safety Training
- Knowledge of gluten free cooking and vegan cooking (considered an asset)
- Knowledge of diverse dietary needs of children and adults with chronic illness (considered an asset)
- Skills including: problem solving, analytical and organizational skills, innovation, creativity, time management and innovation
- Experience working with volunteers/students (considered an asset)
Exceptional interpersonal and communication skills and intuition
- Ability to work in a fast-paced, demanding environment of competing priorities
- A commitment to meeting Brigadoon's mission
- High level of risk awareness, ability to troubleshoot and resolve problems quickly and effectively

- Ability to work as a member of a team
- Valid driver's license

Personal/Professional Characteristics

Enthusiastic, passionate, creative, innovative, excellent time-management skills, flexible, adaptable, diplomatic, commitment to excellence for children with special needs and exceptionalities. Willing to learn, experience and have fun.

PARTICULAR WORKING CONDITIONS

- The position involves early morning, day, evening and weekend commitments;
- The position involves "on call" commitments;
- The location is approximately 15 minutes from Kentville, NS on Aylesford Lake.
- Accommodations available to those applying outside of the Annapolis Valley

Salary: To be determined bases on experience and skills

Application Deadline: March 15, 2019

Submit Resumes to: dianne.kendall@brigadoonvillage.org