



Position Title: Sous Chef, Kitchen Team

Location: Aylesford Lake, NS

Reports to: Executive 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 15 different condition specific summer camps over 9 weeks for children between the ages of 7 and 18. In our off season we cater to a wide variety of groups and organizations including school groups, professional organizations, and workshops such as Becoming An Outdoor Woman. 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 tasty 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 is led by our Red Seal Executive Chef. 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 food allergies and preference become mainstream Brigadoon offers a unique learning environment to understand and implement the most complex of dietary requirements.

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.

Key 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.

Qualifications and conditions of employment

- Criminal Record and Child Abuse Registry Check
- Vulnerable Sector Check
- 3 + years Culinary experience
- Red Seal Certification considered an asset
- Standard First Aid and CPR Level C
- Food Safety Training
- WHIMIS
- 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.



Hours, location of work, and pay

Location: Brigadoon Village, 1650 North River Road, Aylesford, NS
Full Time Position: April 27th to November 1st
Wage: Pay to be determined based on experience and skills.
Hours: 6am-2pm / 11am-7pm (as determined by the demands of the group).
Onsite accommodation available to those applying outside of the Annapolis Valley.
Training and orientation provided.
This position involves early morning, day, evening and weekend commitments.
This position involves “on call” commitments.

How to apply

Please email applications to dianne.kendall@brigadoonvillage.org

Application closes April 1, 2020