



SOUS-CHEF (PREPARATION)

Full time or part time

What will your day-to-day work be?

- § Collaborating closely and daily with the chef in overseeing the kitchen activities;
- § Ensuring the food line supply by controlling all the preparation work;
- § Sharing our passion for the food business and culinary innovation;
- § Ensuring the quality, originality and uniqueness of L'Avenue's products;
- § Preparing, assembling and plating dishes following L'Avenue's creative and operational standards;
- § At all times, complying with hygiene and food safety regulations in effect.

What do you require?

- A certification from MAPAQ in hygiene and food safety (facility management or food handling), mandatory;
- A minimum of 3 years of experience in a kitchen;
- A stunning work method and organization;
- Insatiable fitness and energy;
- Agility, teamwork skills and able to work under pressure.

What we promise you!

- A company DNA that will allow you to progress and develop skills;
- A rewarding and exciting work atmosphere;
- A team with over 25 years of experience in the food business;
- A competitive compensation worthy of your efforts;
- A flexible daytime schedule allowing you to accommodate your projects and your job.

Send us your resume right now: rh@restolavenue.ca!