Sous Chef -Hy's Steakhouse & Cocktail Bar Whistler

Job ID
49983

Hy's of Canada LTD. o/c Hy's Steakhouse & Cocktail Bar

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LOCATION	DATE POSTED	EXPIRY DATE
4308 Main Street, Whistler, BC | British Columbia	01-05-2026	26-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 79,872 annually / 40 hours per week	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

SousChef

Hy's of Canada LTD. o/c Hy's Steakhouse & Cocktail Bar

Location: 4308 Main St, Whistler, BC V8E 1A9

Salary:79,872 annually / 40 hours per week

Vacancies: 2 Vacancies

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous peoples, Newcomers to Canada, Seniors
Terms of employment: Permanent, Full time, Part-Time, Day, Evening, Night, Weekend, Shift, Morning
Start date: As soon as possible
Benefits: Health care plan, Dental Benefits
Languages: English
Education: Secondary (high) school graduation certificate
Experience: 2 year to less than 3 years

How to apply:
In Person: 4308 Main St, Whistler, BC V8E 1A9
By Email: careers@hyssteakhouse.com
Phone: 604-905-5555

All interested applicants who can legally work in Canada are encouraged to apply. If you are not currently authorized to work in Canada, the employer will not consider your job application.

Job Description

Ability to Supervise: 5-10 people
Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure; Tight Deadlines; Combination of sitting, standing, walking; Standing for extended periods; Bending, crouching, kneeling; Walking; Physically Demanding
Personal Suitability: Effective interpersonal skills; Team player; Excellent oral communication; Flexibility; Client focus
Task: Supervise activities of specialist chefs, chefs, cooks and other kitchen workers, Prepare and cook complete meals and specialty foods for events such as banquets, Prepare and cook meals or specialty foods, Demonstrate new cooking techniques and new equipment to cooking staff, Plan menus and ensure food meets quality standards, Instruct cooks in preparation, cooking, garnishing and presentation of food, Create new recipes, Requisition food and kitchen supplies.
Food specialties: Bakery goods and desserts, Cold kitchen, Fish and seafood, Stocks, soups and sauces, Chocolate, Cereals, grains and pulses, Eggs and dairy, Meat, poultry and game, Vegetables, fruits, nuts and mushrooms.
Security and safety: Bondable, Driver's validity licence check, Medical exam, Criminal record check
Transportation/travel information: Own transportation, Own vehicle, Valid driver's licence, Public transportation is available
Work Setting: Restaurant, Bar,
Weight handling: Between 45 and 60 kg (100-132 lbs)

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