

Sous-Chef :Hy's Steakhouse Winnipeg

HYSSTEAKhouse

Job ID
38907

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LOCATION	DATE POSTED	EXPIRY DATE	
1 Lombard Place Main Floor, Richardson Building, Winnipeg MB R3B 0X3, Winnipeg, MB Manitoba	21-01-2026	20-07-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 65,000 annually / 40 hours per week	3 years to less than 5 years	Other trades certificate or diploma

Job Details

Vacancy: 1

Languages: English

Education: Other trades certificate or diploma

Experience: 3 years to less than 5 years

Work setting: Restaurant

Ranks of chefs: Chef, Sous-chef

Job Description

Tasks:

Maintain records of food costs, consumption, sales and inventory

Demonstrate new cooking techniques and new equipment to cooking staff

Instruct cooks in preparation, cooking, garnishing and presentation of food

Supervise cooks and other kitchen staff

Prepare and cook food on a regular basis, or for special guests or functions

Requisition food and kitchen supplies

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Train staff in preparation, cooking and handling of food

Leading/instructing individuals

Supervision:

5-10 people

Credentials

Certificates, licenses, memberships, and courses

Cook Trade Certification

Safe Food Handling certificate

Cook Red Seal Certificate

Food Safety Certificate

Experience and specialization:

Cuisine specialties, Canadian

Additional information:

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities:

Fast-paced environment

Work under pressure

Attention to detail

Standing for extended periods

Benefits:

Health care plan

Financial benefits

Gratuities

Apply By email:

careers@hyssteakhouse.com