

SAIT Students' Association

Job Description



Job Title:	<i>Sous Chef Food Truck</i>
Reports to:	<i>Manager, Head Chef</i>
Direct Reports:	<i>N/A</i>
Position Type:	<i>Seasonal Full time,</i>
Category:	<i>Hourly</i>
Travel Required	<i>N/A</i>
Location of Work	<i>Saitsa Prep Kitchen and Gateway Food truck –SAIT Main Campus and various Truck locations</i>

Job Purpose

The Sous Chef will be responsible for collaborating with the Gateway team in maintaining high standards in food service, customer experience, product knowledge and safety within the truck and prep space. This hourly position will start May 13th 2024 and be reviewed in October 2024 with additional work in the winter if opportunities arise. It is a seasonal position of 30-40 hours per week. Must be able to work evening weekend to accommodate events (evening shifts may go as late as 2:30am) and Preference will be given to SAIT Alumni. We are looking for someone who also possesses a Full Class 5 Drivers license and 5 years driving experience minimum. Overnight work at out of town festivals may be required. Must Be able to send a clean drivers abstract. Experience with Driving a 5 ton-truck, or Food Truck is an asset. email chris.perrault@edu.sait.ca with your resume.

Duties and Responsibilities

Supervisor Line Cook Responsibilities

Leadership

- Leads by example setting high standards
- Can identify and act of teaching moments to grow staff skills
- Labour management when busy or slow
- Dedicated to contributing to the SAITSA community

Human Resources

- Assisting in scheduling and ensure proper staffing levels
- Safely transporting the food truck to and from events
- Creating and inclusive and positive work environment
- Reporting any safety or HR concerns to Senior Operations Manager or Staff Experience Manager

V203, 1301 16 Avenue NW, Calgary, AB T2M 0L4
Tel.: 403-284-8760
chris.perrault@edu.sait.ca

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Inventory management

- Assisting Chef in month end counts
- Maintaining proper pars for food preparations to prevent waste
- Recording all waste and staff meals accordingly

Food Execution

- Efficiently and effectively able to work all Kitchen Stations.
- Ensuring quality of products being served.
- Ensuring standards are being set and followed while on shift.
- Following recipes accurately and to specifications.

Kitchen Cleanliness

- Maintaining high standards in cleanliness and food safety.
 - Keeping a tidy workspace and maintain health standards at all times.
 - Maintaining all Back of House equipment on a regular basis.
 - Creating a comfortable and communicative atmosphere for all.
 - Working as a Team
 - Being able to work with all personality types.
 - Helping with all tasks within truck outside of regular duties.
 - Offering assistance to any staff member or patron who needs it.
- Working with SAITSA's core values in mind.

Other duties, as requested by Chef, and Senior Manger of Business Operations

Qualifications

Education

High School Diploma

Knowledge, skills and abilities

- Open availability
- Responsible and dependable
- Good Communication
- Ability to accept and give feedback
- Friendly disposition
- Enthusiastic
- Organized

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Certifications

- Food Safety
- WHIMIS

Bonus Certifications

- First Aid

Experience

Supervising a kitchen team
2-3 years Working in busy Kitchens
Driving a 5-ton Truck
Working on a Food Truck

Working Environment

Working environment is primarily in a climate-controlled environment with minimal safety/health hazard potential. Active, standing, walking, occasional lifting, and hot equipment use. Willingness to work some evenings/weekends during high demand periods.

Approved by:	<i>Executive Director</i>
Date approved:	
Reviewed:	