

QUAILS' GATE

Okanagan Valley

Open year-round, opportunities exist for advancement and gaining knowledge of pairing wines with 5 star Okanagan cuisine. Working with the team at Quails' Gate, you will create dishes around the local Okanagan bounty with ingredients sourced from surrounding fields and pastures, as well as regional British Columbia farms.

We are currently looking for an experienced, mature, talented individual to join our team in the full time role of Sous Chef.

Our **Sous Chef** will assist our Winery Chef in the day to day operations of our Old Vines Restaurant Kitchen and culinary team; ensuring guests experience the ultimate winery culinary program. Our successful candidate will assume a second in command position and run the kitchen in the absence of the Winery Chef. As part of the management team, you will oversee daily operations of the kitchen through menu planning and costing, achieving operational and financial goals, inventory control and mentoring staff all while achieving Quails' Gates standard of culinary excellence.

Requirements:

Successful completion of a formal chef training program, including Inter provincial Red Seal or equivalent is required. You must also have 3-5 years of experience in a similar role within a fine dining establishment and your Food Safe level 2 certificate. In addition to advanced wine and food pairing, you will also be creative and passionate about the culinary arts with the ability to learn and adapt new techniques & styles as instructed. You will also be flexible in your work schedule, and available to work days, evenings, weekends and holidays.

If you are seeking an experience with a dynamic winery that is intent on establishing itself as Canada's leading premium brand, please forward your resume with covering letter to:

Lani McGill

Human Resources

Email: employment@quailsgate.com