



DIMENSIONS

Sous Chef

Who We Are

Combining neuroscientific research with plant ceremony and luxurious hospitality, Dimensions focuses on restorative well-being and transformational growth. Dimensions helps improve and transform lives by drawing on the restorative power of nature, spa rituals, remarkable cuisine, and plant ceremony. Supporting lives to reset, renew and transform lies at the heart of everything we do. We are passionate about our purpose and it is the reason we come to work every day. Dimensions Algonquin Highlands is our first Canadian property to open among our growing international collection of safe, legal and luxurious accommodations in natural settings.

The Role

Reporting to the Executive Chef, the Sous Chef is responsible for maintaining high food standards, help with menu planning, ordering, inventory, and assuring that staff are following safety and sanitation rules. You will create kitchen team schedules, organize food production, receiving, and budgets for the culinary department.

In the Executive Chef's absence, the Sous Chef is directly responsible for all kitchen operations, management of the team and responsible for the overall quality of the food production. This position is fast-paced and requires flexibility to adapt to last minute business needs.

Duties and Responsibilities

- Collaborates with the Executive Chef in the day to day kitchen operations & cleanliness
- Prepares food to specifications before and during operations
- Properly measures and portions all food items
- Checks portioning, garnishing, temperature, taste and appearance of food to ensure quality and proper specifications
- Train, mentor and develop the skills of all culinary staff alongside the Executive Chef
- Ensures proper food temperatures are maintained and food is stored correctly.
- Ensures freshness and quality of all menu items.
- Performs opening, closing and side work duties as instructed and according proper guidelines.
- Keeps workstation and equipment clean, organized, sanitized, and sufficiently stocked.
- Follows and upholds all health codes and sanitation regulations.
- Uses waste control guidelines
- Ability to work varied hours/days, including nights, weekends, and holidays if needed
- Perform other duties assigned
- Maintains a safe work environment

Qualifications

- Relevant culinary education and certification required
- Previous experience with fine-dining food preparation
- Passion for cooking with sustainable, seasonal and local ingredients
- Demonstrates good work ethic and open to learning
- Must have an eye for detail in all aspects of guest service delivery
- Food Handler certification
- Must have a positive mindset and be able to contribute to a team environment

- Exceptional organizational, problem-solving, and interpersonal skills
- Must be discrete and respectful of others
- Must be able to work flexible shifts (days, hours, weekends, holidays) based on business needs

What we offer

- Excellent and comprehensive training program that will help you build skills and grow/develop in a luxury guest service environment
- Work in a picturesque and natural lakeside (Maple Lake) location
- Competitive flexible benefits package for full-time and part-time staff
- Health benefits starting on day 1 for full-time staff
- Access to a comprehensive employee and family assistance program
- Access to Calm subscription and other mindfulness and meditation resources that support mental health
- Employee Housing assistance program
- Meals on duty

LOCATION: Dimensions Algonquin Highlands is located at 1218 Canopy Lane, Maple Lake, Stanhope Township, Ontario (20 minutes west of Haliburton).

How we hire

Please send a cover letter and resume to: Recruiting@dimensionsretreats.com

Dimensions is committed to fostering a climate of diversity, equity, inclusion and respect. We are committed to creating an inclusive environment where people from all backgrounds can thrive. We welcome all applicants, and encourage applications from racialized persons, Indigenous Peoples, women, persons with disabilities, LGBTQ2S persons, and others who may contribute to furthering a diversity of ideas within our organization.

We thank you to all who apply, however only qualified candidates will be contacted.

To enquire: Recruiting@dimensionsretreats.com