

ABOUT THE ROLE

Title: Sous Chef

Team: Culinary

Location: Fogo Island, Newfoundland, Canada

WHO WE ARE

A member of Relais & Châteaux with Three MICHELIN Keys, Fogo Island Inn is a 29-room luxury hotel, built on principles of sustainability and respect for nature and culture. The Inn is a community asset, owned by the charity [Shorefast](#), and 100 percent of operating surpluses are reinvested into Shorefast's work to secure a resilient future for Fogo Island.

Our work has garnered significant international interest including a feature on [60 Minutes](#) and in The New York Times' [52 Places for a Changed World](#). The mission of Shorefast is to build, learn, and share economic development practices that catalyse the assets of local places, starting with Fogo Island.

Learn more about us: fogoislandinn.ca

THE OPPORTUNITY (multiple positions available)

As **Sous Chef**, you play a critical role in overseeing day-to-day kitchen operations, working closely with the Executive Chef to ensure the highest standards of food quality, presentation, and culinary efficiency. You have a passion for the culinary arts with a focus on team training and coaching, menu development, and seamless execution. You are a highly skilled culinary professional who excels in both creative and managerial aspects of a kitchen.

WHAT YOU'LL DO

- Assist the Executive Chef in all aspects of kitchen management, ensuring smooth, efficient, and high-quality food production.
- Lead, train, and mentor the culinary team, fostering a positive and professional work environment focused on excellence.
- Supervise the preparation, cooking, and plating of all dishes, ensuring consistency and adherence to the Fogo Island Inn's high standards of presentation and flavor.
- Collaborate with the Executive Chef on menu development, including the creation of new dishes, seasonal offerings, and special event menus.
- Take the lead in running culinary operations during the Executive Chef's absence, ensuring the kitchen operates at its best.
- Manage Culinary Team's daily schedules, delegate tasks, and oversee kitchen productivity to maintain high standards during peak service times.
- Monitor food quality and control consistency, ensuring that every dish meets quality and presentation expectations.
- Ensure all kitchen areas are clean and organized, and that all equipment is in good working condition.
- Control food costs by minimizing waste and ensuring proper inventory management and stock rotation.
- Assist with administrative duties such as ordering, inventory management, and staffing.
- Other Duties as required.

QUALIFICATIONS AND EXPERIENCE

- About 4-5 years of experience in a leadership role, preferably as an Executive Sous Chef or Sous Chef in a similar establishment (or equivalent).
- Formal culinary education or certification from an accredited institution preferred.
- Experience working in Michelin-starred or awarded establishments preferred.
- Strong culinary expertise with an in-depth understanding of various cooking techniques, ingredients, and kitchen equipment.
- Exceptional leadership skills with the ability to inspire, train, and manage a large culinary team.
- Strong communication and collaboration skills, able to work effectively with both front-of-house and back-of house teams.
- Advanced knowledge of food safety, sanitation, and health regulations.
- Formal culinary education or certification from an accredited institution preferred.

WHAT WE OFFER

- Competitive wages
- Allowances for travel to Fogo Island
- Housing/accommodations assistance may be available
- Access to an employee work-out room, to support personal well-being
- An engaged, highly supportive, and collaborative environment that encourages creativity and curiosity
- The opportunity to work in a thriving social enterprise
- Continued learning and professional development training

TO APPLY

Please submit a cover letter and resume to careers@fogoislandinn.ca, with the subject line “**Sous Chef**”; Questions about this position may also be directed here.

Deadline for Applications: Until Filled

We are grateful for all applications, but only those selected for an interview will be contacted.

We endeavour to foster an accessible work environment and to ensure all in our care feel safe and valued. Please reach out if there is anything we can do to accommodate a more accessible or inclusive application process.