

Sous Chef

About Us

Abbey Gardens is a charitable organization created with a mission to transform a spent gravel pit into a green space dedicated to developing economic, ecological, educational, and recreational growth within our community. Situated in Haliburton County on over 300 acres, Abbey Gardens includes the Food Hub, a retail store specializing in local food and home to the Garden Cafe, various garden projects, scenic trails, an 18-hole disc golf course, installations for energy, sustainability, and land restoration education, a five-acre pony paddock for equine workshops, demonstration hoop houses, beekeeping, and much more. Our site is also home to several partner businesses that share our founding principles, thus creating a true community destination for locals and tourists.

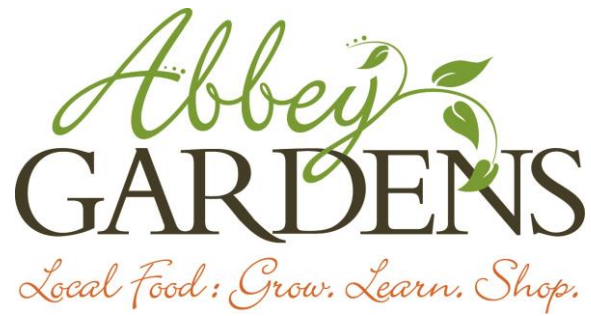
Most importantly, it's a fun place to work with a solid team of passionate, innovative, and dedicated staff members. We'd love to have you join that team!

Job Description:

The Sous Chef position will be an integral part of the on-site staff team in the Food Hub. This role will include a wide range of tasks in our commercial kitchen including working at the lunch counter, preparing food, baking, canning soups, making preserves, providing customer service, catering, etc. This is a full-time summer position, working directly with the Kitchen Manager.

Primary Responsibilities

- Seasonal preserves/pickling
- Preparing salads for fresh cooler
- Assisting Chef with catering events
- Preparing baked goods and supplies for the Garden Café
- Shifts at the lunch counter
- Preparing sandwiches and ingredients
- Kitchen cleaning as needed
- Taking customer orders @ lunch counter
- Preparing and packaging items for the Food Hub
- Preparing and packaging products for retail



- Working with volunteers and part time staff
- Other duties as required
- Assisting with recipe creation and testing

Abilities and experience

- Comfortable handling and preparing food
- Customer service
- Interest in local food
- Experience canning and preserving is an asset
- Experience baking is an asset
- Team player

Must have Safe Food Handling Certificate, or willing to get it.
3 month training/probation period

Wages: \$18/hour

40 hours/week – schedule may change based on special events/catering