



BOTTOMS SOUS-CHEF

Pay: CA\$23.00 - CA\$28.00 per hour



Job Description:

Bottoms Bar & Grill is hiring a Sous Chef to join our kitchen team at Sun Peaks. We're a high-volume, ski hill pub known as the *Locals' Living Room*—serving up quality food, good vibes, and a fast-paced, team-driven environment.

If you're experienced, dependable, and take pride in running a tight kitchen while still having a bit of fun, we want to hear from you.

Job Details

- **Location:** Sun Peaks, BC (on-site only)
- **Salary:** \$23.00 – \$28.00/hour (based on experience)
- **Hours:** 30–44 hours per week
- **Job Type:** Full-time, Permanent
- **Schedule:** Days, evenings, weekends, holidays, overtime as needed
- **Start Date:** As soon as possible
- **Vacancies:** 1

What You'll Be Doing

- Support and lead daily kitchen operations alongside the Head Chef
- Supervise cooks and kitchen staff in a high-volume environment
- Maintain food quality, consistency, and presentation standards
- Assist with menu planning, recipe development, and feature items
- Train and mentor kitchen staff
- Manage prep, service flow, and ticket times
- Ensure proper food handling, safety, and sanitation standards
- Track food costs, inventory, and ordering
- Assist with labour management and scheduling
- Step in to cook on the line when needed (you will be on the tools)

What We're Looking For

- Minimum **5+ years experience** in commercial kitchens
- Previous experience in a **lead or supervisory role**
- Strong understanding of food cost control and kitchen systems
- Ability to lead a team and keep things organized under pressure
- Comfortable working in a fast-paced, high-volume environment
- Solid communication and leadership skills
- A team-first attitude with a strong work ethic

Certifications (Preferred / Assets)

- Red Seal Cook Certification (or equivalent)
- Safe Food Handling Certificate
- Canadian Federation of Chefs and Cooks certification (asset)

Physical Requirements

- Ability to lift up to 23 kg (50 lbs)
- Able to stand for extended periods

Personal Traits That Fit Our Team

- Leadership & accountability
- Reliable and organized
- Strong communication skills
- Works well under pressure
- Positive attitude and team player
- Takes initiative and gets things done

Why Work at Bottoms?

- Work in a busy, energetic ski resort environment
- Be part of a tight-knit team that takes pride in what they do
- Competitive wages + strong tip potential
- Staff perks and community atmosphere

Benefits:

- Extended health care

APPLY DIRECTLY TO: brian@bottomssunpeaks.com