

### **Sous Chef**

Location: Nomad So.Cial Eatery - Hope, BC

Position Type: Full-Time

#### **About the Role**

We are seeking a skilled, motivated **Sous Chef** who is passionate about real cooking and the culinary arts. This role is ideal for a chef who thrives in a from-scratch kitchen, values pan work, and wants to grow alongside a hands-on Executive Chef who mentors and leads by example.

At Nomad, we don't assemble food—we cook. Our kitchen is built on technique, quality ingredients, and creativity at the stove.

### **Key Responsibilities**

- Work directly with the Executive Chef to execute daily service at a high standard
- Lead by example on the line with strong pan skills and fire control
- Assist with menu execution and development using fresh, seasonal ingredients
- Train, mentor, and elevate kitchen staff in proper technique and workflow
- Ensure consistency, presentation, and flavour across every dish
- Uphold food safety, sanitation, and kitchen organization standards
- Support ordering, prep planning, and waste control
- Step into a leadership role during service when the Executive Chef is not present

## What We're Looking For

- 2-3+ years of experience in a professional kitchen (lead line / Jr. Sous / Sous preferred)
- Strong foundational cooking skills; pan work experience essential
- A culinary mindset rooted in technique, not shortcuts
- Leadership skills with a collaborative, teach-first approach



- Ability to perform in a fast-paced, made-to-order environment
- Pride in craft, plating, and cleanliness
- A desire to grow, learn, and help others do the same

### What We Offer

- A chef-driven, independent kitchen focused on craftsmanship
- · Hands-on mentorship and skill development
- Creative input and room to grow with the brand
- Competitive compensation based on experience
- A respectful, professional work environment

# **Why Nomad**

Because cooking is still an art here.

Because pans matter.

Because food should be made by people who care.