



Opening Soon in North Langley

The Barley Merchant is a brand new, locally and independently owned restaurant & taproom offering an upscale gastropub menu with an emphasis on fresh, local ingredients, prepared with a little handcrafted creativity. Along with great food, our focus will be on offering an extensive selection of BC Craft Beer from all over the province, as well as BC produced cider, spirits and wine. Our location is in the Walnut Grove area of North Langley at Thunderbird Centre near the Colossus movie theatres.

We are currently seeking candidates for a sous chef to join our team and work with us on launching our new concept. The ideal applicants will have some experience working in a high volume kitchen and possess the desire to work for a local independent restaurant focused on using “in season” products sourced from BC. This will be a ‘from scratch’ kitchen where nearly everything we serve is made in house with passion and care. Our focus is on making elevated, but approachable food with traditional culinary techniques paired with state of the art cooking equipment. This is a kitchen for aspiring chefs who want to learn and grow their culinary skills.

Sous Chef Responsibilities

- Assist the chef in all daily kitchen operations
- Be a leader in demonstrating proper food safety, hygiene and sanitation
- Monitor food preparation to ensure recipes are followed and food cost goals are met
- Ongoing training and development of the culinary team
- Collaborate with team on how to make the most of all ingredients ensuring no food waste
- Maintaining and communicating stock levels and usage
- Placing orders for food and dry goods
- Work in collaboration with the executive chef to create new and exciting dishes
- Assist in tracking daily waste

Ingredients you bring to our kitchen

- 1+ years of leadership experience in a high volume restaurant kitchen
- Knowledgeable of various cooking techniques, tools and equipment used in preparing and cooking high quality food
- A desire to work in an environment that educates about food, local ingredients and how to create amazing dishes that pair with locally made beer, cider and wine.
- Experience or a willingness to learn to make sauces, butcher various game and fish and cook with confidence and skill
- Comfortable reading recipes and working with your hands
- Organized and able to complete tasks in a timely and efficient manner
- Comfortable using programs like Microsoft Word and Excel
- Work varied shifts, including weekends and holidays
- Creativity, physical stamina and a healthy dose of attention to detail
- Valid Food Safe Level One

The following would be considered an asset but are not required:

- Emergency First Aid Certificate
- Restaurant opening experience

Compensation

Competitive salary based on experience

Share in tip pool

Extended Health Benefits

Annual industry related education allowance

Cell phone allowance

Shift meals

***** The Barley Merchant is committed to creating a diverse environment and is proud to be an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender, gender identity or expression, sexual orientation, national origin, genetics, disability or age.*****

Please send us your resume to chef@thebarleymerchant.com along with a cover letter telling us a little bit about you and why you feel you would be a great fit for the position. We look forward to hearing from you!