



CAREER OPPORTUNITY

August 14, 2026

Sous Chef – 1 Full-time

Reporting to: Executive Chef

Quattro Hotel & Conference Centre

Responsibilities:

- Work directly with the Executive Chef to assist in running daily operations, manage kitchen staff, control food quality, and step in to cook or run any station when needed
- Produce food efficiently and consistently
- Maintain organization, cleanliness and sanitation of all food / non-food items, kitchen equipment and all kitchen surfaces as per Algoma Public Health standards
- Always achieve or exceed the standards of service for Quattro Hospitality
- Maintain highest standard of professionalism, ethics, and attitude towards co-workers and guests

Preferred Qualifications:

- 3-5 years of experience in kitchen management
- Previous experience in fine dining an asset
- Ability to work on saucier station an asset
- Ability to work evenings and weekends
- Excellent communication skills
- Must be professional in appearance and demeanor

Additional Information:

- Great opportunity for advancing culinary skills
- Great benefits package offered
- Pay commensurate with experience

Those interested in applying are invited to submit a resume to the attention of:

Paul Chiappetta

Executive Chef

paul.chiappetta@quattrovinoteca.com