

## Sous Chef

CinCin

Job ID  
**49320**

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| LOCATION                                         | DATE POSTED | EXPIRY DATE                  |                |
|--------------------------------------------------|-------------|------------------------------|----------------|
| 1154 Robson St, Vancouver, BC   British Columbia | 09-03-2026  | 04-03-2027                   |                |
| TYPE OF JOB                                      | SALARY      | MIN. EXPERIENCE              | MIN. EDUCATION |
| Full Time                                        | CAD 79872   | 3 years to less than 5 years | College/CEGEP  |

### Job Details

Position: Sous Chef

Reports to: Executive Chef

Business Address: 1154 Robson St, Vancouver, BC V6E 1B2

Location of Work: Vancouver, BC

Company Operating Name: CinCin Ristorante + Bar

Wage: \$79872

Benefits package offered: Access to dental and extended health benefits

Status: Full-time, ongoing

Language of Work: English

Vacancies: One (1)

Contact: Toptable Group, 89 West Georgia Street, Vancouver, BC, V6B 0N8; 604-899-7463, [toptablegroup@gmail.com](mailto:toptablegroup@gmail.com)

Apply directly online at: <https://app-elb.pushoperations.com/ats/job-postings/a5ec293d-5849-4b4b-a954-0dc4b97ee2f2/public>

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CinCin Ristorante + Bar is a celebrated dining room, recognized for its contemporary, Italian-inspired menu and award-winning wine cellar. The finest regional ingredients – crafted by extraordinary culinary talent and delivered with an unparalleled level of hospitality – is what continues to set CinCin apart.

## SUMMARY

The Sous Chef partners with the Executive Chef to deliver an exceptional culinary experience through disciplined execution, team leadership, and operational excellence. In this role, leadership, precision, consistency, and a commitment to refined hospitality standards are essential to maintaining the restaurant's reputation and guest satisfaction.

## ESSENTIAL DUTIES AND RESPONSIBILITIES:

(Other duties may be assigned as required)

Act as second-in-command to the Executive Sous Chef

Maintain a high level of detail with regards to product presentation and design

Complete assigned daily prep items with high quality and fresh ingredients

Sample ingredients, mix, and finished products, ensuring standards, quality, and created flavour profiles are met

Oversee daily kitchen operations and supervise all line and prep staff.

Ensure consistent execution of all menu items to recipe and presentation standards.

Lead service periods, expediting and maintaining quality control.

Train, mentor, and develop kitchen team members.

Assist in menu development, costing, and seasonal updates.

Monitor inventory levels, ordering, and waste control.

Enforce food safety, sanitation, and Foodsafe compliance.

Maintain labor efficiency and support scheduling.

Uphold professional kitchen culture and performance standards.

Maintain composure and authority during high-volume service.

Address performance issues constructively and professionally.

Lead by example, inspiring staff to deliver a memorable food experience

Foster teamwork, accountability, and consistency.

Lead by example in work ethic, organization, and standards.

Stay up to date on food trends and contemporary developments within pastry

Monitor inventory and budget to ensure the best use of inventory and allocation of expenses

## REQUIRED EXPERIENCE AND QUALIFICATIONS:

Minimum 3-years' directly related to Italian Cuisine

Completion of a designated culinary school

Two years' experience overseeing junior kitchen staff in a supervisory or leadership capacity

Ability to multi-task with an eye for detail

Ability to stand for long periods of time, withstand heat, and deal with the pressures of preparing food in a fast-paced environment

Excellent interpersonal skills and strong English communication skills

An understanding of scheduling and inventory is an asset

Dedicated team player who naturally builds camaraderie

Extremely organized; keeping to deadlines and working with precision in a fast-paced environment

Responsible, motivated and energetic self-starter

Must possess a passion for food and developing knowledge of all cooking methods

Ability to prioritize, organize, and follow through as necessary

Food Safe Certification, is an asset