

Sous Chef

Ex Nihilo Vineyards Okanagan Valley Inc. is an established vineyard and winery operating in Lake Country, BC. Ex Nihilo is a privately held company owned by the Azhadi Group, a group of companies which develops and operates wineries and vineyards throughout the Okanagan Valley.

We seek to provide meaningful work and create meaningful relationships. We respect people; we communicate openly; we are team players; we are accountable; and we are trustworthy.

We strive to deliver best in class beautiful experiences to our people and our guests. Gratitude is at our core; whether it be the land, the opportunity, or the people who we work with and visit us. We are building an environment where people come together, feel valued and will grow in their respective career paths.

As a member of our culinary team at Ex Nihilo Vineyards, you'll support the Executive Chef in the preparation and execution of regular food service, private functions and our summer concert series. Successful candidates should have the ability to work in a fast-paced environment and demonstrate flexibility within their role.

Job Role

- Coordinate dinner service daily and manage kitchen staff ensuring consistency
- Portion, arrange and garnish food
- Supervise kitchen staff and maintain quality throughout shift
- Responsible for all restaurant ordering
- Maintain inventory and records of food temperatures, supplies and equipment
- Constantly use safe and hygienic food handling practices
- Maintain a clean kitchen and work environment throughout the shift

The Ideal candidate should exhibit the following:

- High level of culinary skills in a commercial environment
- Ability to work on feet for extended periods of time
- Demonstrates attention to detail and can handle multiple tasks simultaneously and efficiently
- Polite and enthusiastic demeanor
- Real passion for food and creative flair
- Strong communication skills
- Flexibility with scheduling (weekends, evenings and holidays)
- Ability to work under pressure both independently, as well as in a team environment
- Ability to speak English

- Must have a valid Foodsafe qualification
- Minimum 3 Years professional cooking experience
- Must be legally entitled to work in Canada

Position is entitled to receive gratuities.

Start date is expected Spring – Summer 2025.

Apply with complete resume to careers@exnihilovineyards.com