



Position: Sous Chef

Breton Crafthouse, 291 Esplanade, Sydney Nova Scotia

Deadline to Apply: October 21, 2025. Estimated start date November 10, 2025

Dates and hours of position: One, full-time position available.

Who are we? Breton Crafthouse is the next evolution of Breton Brewing Co., a locally loved brewery based in Sydney, Nova Scotia. Our restaurant blends award-winning craft beer with a standout food program focused on authentic brick-oven pizza and elevated comfort food, made with fresh, high-quality ingredients. We're here to celebrate culinary creativity and community hospitality.

Breton Crafthouse is seeking a driven and experienced Sous Chef to join our dynamic culinary team. If scratch-made cuisine, brick-oven pizza, and leading a kitchen with purpose and precision sound like your kind of challenge—we want to meet you!

The Role: Sous Chef

As Sous Chef, you're more than just second-in-command; you're a trusted leader. When the Executive Chef is away, you assume the leadership role. That includes managing the entire culinary team, maintaining smooth service, and upholding our high standards of excellence and professionalism.

You're a passionate, detail-oriented cook with a comprehensive understanding of kitchen operations. You not only bring skill, but a leadership mindset ready to support, train, and motivate others. You take pride in delivering consistent quality, and you're fully capable of running the kitchen with confidence.

Responsibilities Include:

- **Daily Leadership:** Confidently lead the kitchen team in the Executive Chef's absence, ensuring clear communication, effective delegation, and a smooth, high-functioning operation.
- **Support Executive Chef:** Assist in daily prep, cooking, and service; provide backup and ensure continuity in kitchen operations.
- **Uphold Quality Standards:** Enforce consistency by following established recipes and procedures with precision.
- **Inventory & Ordering:** Manage stock levels, place orders, and maintain efficient prep systems.

- **Staff Development:** Train and mentor kitchen staff in proper techniques, kitchen safety, and professionalism.
- **Cleanliness & Compliance:** Ensure the kitchen stays safe, sanitized, and compliant with health regulations.
- **Menu Development:** Collaborate on menu creation, with a focus on brick-oven pizzas and seasonal specials.
- **Hiring Support:** Assist Management in conducting interviews to grow our culinary team.

What We're Looking For

- **Experience:** 3+ years in a Sous Chef or similar leadership role, or significant line cook experience with clear leadership potential.
- **Pizza Expertise:** Experience working with wood-fired or brick-ovens and scratch cooking required.
- **Detail-Oriented:** Organized, reliable, and consistent. Experience in ordering and inventory control is a valued asset.
- **Calm Under Pressure:** Able to thrive in fast-paced, high-volume settings.
- **Strong Communicator:** Skilled in motivating and guiding kitchen teams.
- **Collaborative:** Demonstrates the ability to work effectively within a team environment and remains open to feedback and new ideas.
- **Food Safety:** Valid Food Safety certification is required. Keeping an up to date certification is a requirement of maintaining employment.

The Perks

- Competitive Pay- \$20-\$25 based on experience
- Benefits: Health, Dental, Healthy Living Stipend (Qualifying full-time employees)
- Employee discount
- Career growth in a fast-growing company with proven success. Positive and supportive culture in a brand-new downtown venue.

How to Apply

If you are interested in this position and think you are the right person to help lead our Breton Crafthouse kitchen team, please send a **Resume, References and Cover Letter** telling us a little bit about yourself and what position you are applying for.

Send to: careers@bretonbrewing.ca

We ask you to please not follow up. We thank all applicants for their interest, however only those candidates selected for interviews will be contacted. If you do not feel that you are suitable for this role, but are still interested in working with us, more positions will be posted in the coming weeks.

Breton Brewing Co is an equal opportunity employer. Breton Brewing Co is committed to creating an inclusive environment that respects values, cultures, and experiences of our customers and staff. We believe diversity drives innovation, creativity, and empowerment that leaves a mark on our business. Diversity connects us closer to our customers and the communities we serve.