

Tweedsmuir Park Lodge

BELLA COOLA  BRITISH COLUMBIA

- JOB POSTING -

Position Title	First Cook
Reports To	Lodge Manager (supervised by Head Chef)
Location	Remote (shift work)
Schedule	14-days on, 7-days off (approximately)
Terms	Seasonal Full-Time (Day Rate starting at \$200/11hr day, plus gratuities)

Company Overview Bella Coola Heli Sports operates in the glaciated wilderness of BC's central coast. We provide world-class skiing in the winter and connect our guests with incredible wilderness adventures in the summer. We operate from five remote properties, three of which are in the Tatla Lake region of the Chilcotin's, and two which are in the Bella Coola Valley. We boast the largest heli-skiing tenure of any operator in the world and our Himalayan like mountains draw outdoor enthusiasts from around the world.

Our enthusiastic team works hard to play hard and is dedicated to perfecting the travel experience through the highest standards of hospitality... all with some fun and personality! To thrive here you must love the outdoors and rural living.

Job Description & Responsibilities We are looking for an enthusiastic candidate who is eager to grow within the dynamic and rewarding culinary industry. This position will work closely with the Head Chef and Sous Chef to craft an exceptional culinary experience for our guests.

Duties will include food preparation, sorting, storing, and distributing ingredients, washing, peeling, chopping, cutting, and helping to prepare sandwiches, salads and desserts, disposing of rubbish, cleaning food preparation equipment, floors and other kitchen tools, and assisting the Chef or Sous however requested. Dishes, dishes, and more dishes throughout each shift are to be expected.

Candidates are expected to demonstrate tidy grooming and professional appearance, and to follow OH&S, food safe, and WHMIS best-practices.

Working Environment Lodge life isn't for everyone, but for those it is, it's a dream. This culinary work is challenging and demanding, and different from your average restaurant kitchen. Successful candidates must be inherently motivated by a passion for food service and must enjoy creating memorable experiences for our guests.



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Additional Details:

- This job is in a remote area of British Columbia. Employees are required to find their own way to Vancouver or Whistler to catch provided transport for work shifts.
- You must be able to lift, carry, or otherwise move and position up to 20-pounds and you must have manual dexterity in order to operate job-specific equipment.
- Be able to work evenings, weekends, and holidays based on the needs of the business.
- Candidates must contribute positively to the team, both at the work post, and towards the lodge experience in general, and there must be a willingness to assist other members of the lodge team, as needed.

Qualifications

A Must

- Highschool diploma or equivalent.
- +1yrs experience in a fast-paced kitchen environment.
- +1yrs experience prepping sauces, dips, soups, sandwiches, charcuterie boards, etc
- Food Safe Level 1 (can be completed upon hire)
- Candidates must be able to follow orders and change plans quickly.
- Able to work away from home and work long hours.
- Must either be a Permanent Resident or Canadian Citizen.

Preferred

- Background in luxury hospitality or fine dining.
- Post-Secondary education in hospitality field
- Experience working in a remote lodge environment.

Perks

4% Vacation Pay.

Medical and Dental Benefits (upon eligibility).

Lodging and meals provided while on shift.

Staff heli-skiing and hiking opportunities (when space and skill permit).

Flexible work year, allowing for travel during the off-season.

Gratuities.

Unique work environment where lifelong friendships with staff and guests begin.

