

Job Description – Breakfast Cook

About Us:

Located in the winter wonderland of Revelstoke, British Columbia, Eagle Pass Heliski aims to provide an unparalleled experience to all involved. We are an efficient team of like-minded individuals found happiest in the mountains, fulfilled by small town living, and are always seeking the next pursuit. We pride ourselves on providing a workplace that is supportive, safe, entrepreneurial in spirit, and most importantly fun.

Job

Overview: The Breakfast Chef is responsible for being a team player and competently

executing our gourmet breakfast program. The Breakfast Chef is vital for the culinary operation and has considerable influence in its patrons' experience. They lead by example and address all situations in a professional manner. The Breakfast Chef maintains a high level of food safety, culinary quality, order accuracy and

always adheres to all food and beverage regulations.

Employment

Dates: December 1st, 2022, to end of 2023 winter season

Position

Type: Full time seasonal position

Reports to: Lodge Manager / Executive Chef

Wage: Based on previous experience plus benefit package

Location: Eagle Pass Lodge, 1467 Highway 23 South, Revelstoke, BC

Responsibilities & Accountabilities

- Produce high quality culinary options for Lodge culinary program
- Assist Lunch Program Chef with heliskiing lunch program as required
- Work with the Executive Chef to produce diversified menus in accordance with the company policy and vision
- Collaborate with Executive Chef to order appropriate supplies, inventory and record any wastage during shift
- Operate front of house breakfast station customised to guest' requests

Phone: +1.250.837.3734 Toll Free: 1.877.WAY.DEEP Fax: +1.250.837.3706

Post: Box 2555, Revelstoke BC, V0E 2S0 Canada Office: 309 MacKenzie Avenue, Revelstoke BC

www.eaglepassheliskiing.com info@eaglepassheliskiing.com



- Follow direction from the Management Team as a team player to complete all required tasks
- Ensure that the food and beverage areas maintain proper standards of cleanliness and sanitation
- Create new menu items which appeal to the clients, whenever required
- Follow rotating menu as communicated by Executive Chef
- Collaborate with Executive Chef to update all food safety plans as required
- Maintain order and organisation in the breakfast program station
- Ensure the hygiene and food safety standards are met in all stages of food preparation
- Properly operate the professional equipment in accordance with safety standards
- Offer bespoke service by anticipating guest needs before being asked by identifying preferences, communicating and recording for future reference accurately
- In-depth knowledge of culinary food and beverage menus and products
- Maintain a professional and friendly demeanor and offer timely assistance to guests to ensure their needs are met
- Assist all team members and departments as requested
- Address any patron concerns in a timely fashion and resolve accordingly
- Adhere to all company behavioural expectations when interacting with guests
- In-depth knowledge of cleaning supplies and usages, WHMIS and proactively seek out additional knowledge if unsure
- Competently follow daily, weekly and monthly checklists
- Follow all company safety and security procedures
- Report any maintenance issues, damage or safety hazards to management
- Review communication log at start of shift and complete at end of shift

Benefits Package

- Heliskiing when space and conditions allow
- Sleep in your own bed. Eagle Pass is a town-based operation.
- Eddie Bauer Staff Uniform
- Discounted rates with EPH suppliers and partners
- Training and certification subsidies

Physical Demands

- May require the ability to lift up to 30 lbs
- Standing for long durations

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Key Skills and Proficiencies

- Excellent time management skills & the ability to take ownership of tasks to ensure accurate completion
- Previous kitchen experience of 1-2 years an asset, but not required.

To Apply

Please send all resumes to <u>brendan@eaglepassheliskiing.com</u>. Resumes will be accepted until a successful candidate has been found.

Thank you for your interest in working with us, however, only qualified candidates will be contacted for an interview.

Eagle Pass Heliski is an equal opportunity employer. We evaluate qualified applicants without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, veteran status, and any other legally protected characteristics.

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