



Job Description – Executive Chef

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, entrepreneurial in spirit, and most importantly fun.

Job

Overview: The Executive Chef is responsible for the management of the Eagle Pass Lodge Kitchen with an aim to provide an elevated experience to all involved. This includes but is not limited to: management and execution of all culinary aspects of the lodge during the winter months in the best interest of the business, improving, refining, and developing the winter culinary and lunch program, and management of all kitchen staff including hiring, training, and scheduling. They ensure all standards of the kitchen provide the best experience for guests and staff alike by maintaining a clean and safe work environment. Leading by example, the Executive Chef maintains a high level of order accuracy, records key metrics, and provides supports and mentorship to their team.

Employment

Date: 2019/20 Winter Season

Job

Type: Seasonal salary position

Reports to: Lodge Manager

Wage: Based on previous experience

Location: Eagle Pass Lodge



Responsibilities & Accountabilities

- Creation of new dishes for winter to reflect an elevated experience
- Hiring, training, scheduling and managing of kitchen staff to prepare and complete all culinary programs
- Creation, monitoring and refining lunch program for all four helicopters
- Create, monitor and delegate daily program checklists based on position for culinary program
- Liaising with IH and other inspectors to ensure that all culinary areas exceed standards
- Purchase and monitor food and supplies from approved vendors
- Prepare budget reports and maintain all required records such as invoices, expenses, and statistics to ensure costs are maintained
- Create, monitor and delegate all logbooks for daily, weekly and monthly cleaning
- Engage and customize culinary programs for private bookings
- Identify key performance indicator for culinary team and reward/coach accordingly
- Maintain regular communication with Lodge Manager and MOD for Lodge program updates
- Tracking and submitting of all KPI's including orders, holding stock value, food waste, cost per menu item/pp for culinary programs with notes as applicable on a monthly and yearly basis
- Submitting coding for company credit card purchases and employee time sheets

Physical Demands

- Occasionally small amounts of physical work are entailed with this job

Key Skills and Proficiencies

- Minimum of 5 years of experience in the culinary, food and beverage, or related professional discipline
- MS Office (Outlook, Excel, Word, SharePoint)
- Excellent time management skills & the ability to take ownership of tasks to ensure accurate completion
- Must speak, read, write, and understand the English language

To Apply

Please send all resumes to kiel@eaglepassheliskiing.com. Resumes will be accepted until September 30th, 2019.

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



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.