



Job Description

POSITION TITLE: Line Cook

REPORTING TO: Executive Chef

POSITION SUMMARY:

The Quaaout Lodge kitchen provides food service for the entire resort, including Jack Sam's Dining Room & Lounge, our conference centre, hotel room service, and preparation of food products sold on the Talking Rock Golf Course.

Working under the direction of our Executive Chef, the Line Cook is a key member of the food & beverage team, contributing to ensuring the success of daily kitchen operations. This role offers the opportunity to learn from experienced chefs, and is looking for an ambitious and driven individual person.

RESPONSIBILITIES:

- Preparation and delivery of food
- Assist in food inventory management
- Assist in restaurant food preparation

REQUIREMENTS:

- Must have 1+ years food preparation experience
- Must be passionate about food, and take pride in you craft.
- Pay attention to the finest details
- Thrive in a high paced environment, challenged by varying and sometimes competing tasks
- Commitment to see each event through to the end of service and guest satisfaction
- Excellent communication skills
- Excellent guest service skills
- Good time management and organizational skills
- Good problem solving and conflict resolution skills
- Ability to make a minimum 1 year commitment to the position
- Other tasks as requested by the Executive Chef
- May require criminal record check

Line Cooks are required to work a range of hours and days depending on business requirements, including evenings, weekends, and holidays.

If you think you are ready for this challenge, please submit your resume and cover letter to:

Quaaout Lodge
Attn: Executive Chef

In person: Quaaout Lodge front desk – 1663 Little Shuswap Lake Rd

Email: jziercke@quaaoutlodge.com

Fax: 250.679.3039

By Mail:
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