



Job Summary

Tyax Lodge & Heliskiing invites you to join our culinary team for the summer 2019 season. Employment with Tyax will provide you the opportunity to develop new culinary skills while saving money and enjoying the ultimate summer experience. Cooks will work in a remote setting and create a unique experience for our guest. This is a unique opportunity that will allow you to diversify your culinary techniques and execute high-quality production. Employees are encouraged to enjoy the wilderness, adventure in the mountains, or relax in our luxurious spa. This summer, escape the city and enjoy breathtaking views of the Chilcotin Mountains.

POSITION:	Chef De Partie
TERM:	Seasonal
DEPARTMENT:	Kitchen
RATE OF PAY:	Salary based on experience
GRATUITIES:	Yes
HOURS:	Seasonal full-time. Extended hours may be required to meet business needs
UNIFORM:	Kitchen uniforms provided
ACCOMMODATION:	Shared accommodation and meals provided
REPORTS TO:	Executive Chef and Sous Chef
DATE REQUIRED:	End of May until early October

Responsibilities and Duties

- Works under the direction of the Culinary Leadership to execute meal services and prepare high-quality menu items.
- Ensures adherence to all culinary standards set out by the culinary program.
- Works under the Sous Chef to prep food, maintain station and execute service
- Ensures proper handling of all food products, including reducing waste.
- Maintain par levels, clean workstation, and organized fridges and storerooms
- Prioritizes excellent guest experience through their culinary work.
- Maintains set standards around Health & Safety.
- A strong willingness to learn and develop new skills

PHYSICAL DEMANDS:

- Will be required to be on your feet for extended periods of time.
- Often lifting and carrying up to 30lbs.
- Daily stairs and garbage runs.

Qualifications and Skills

- Culinary School Diploma or equivalent work experience.
- Excellent verbal communication, interpersonal and organizational skill.
- Willingness to support all culinary and lodge staff with a positive attitude.
- Responsible, dependable and available to work all shifts.
- Must be able to work in a fast past environment, have good time management skills and excellent attention to detail.
- Minimum 2-4 years of experience in a high-quality, well-rounded kitchen.
- Sincere desire to provide excellent customer service.
- Thorough understanding of how to use and maintain standard kitchen equipment.
- BC Food Safe Level 1 is advantageous, or recognized equivalent.

Benefits

- Accommodations and meals provided free of cost.
- Full access to our spa, bar, and recreational equipment.
- Enjoy the lakefront property and Chilcotin Mountains during time off.

Requirements:

- 3 years of professional cooking experience.
- Understanding of various cooking methods, ingredients, equipment and procedures
- Excellent record of kitchen and staff management
- Accuracy and speed in handling emergency situations and providing solutions
- Familiar with the industry's best practices
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
- Culinary School Diploma or equivalent work experience.

Visa Requirements:

- Must be legally eligible to work in Canada.

To Apply: Email your resume to marco@tyax.com

Note: Due to the nature of our business all members of the team may be required to take on additional responsibilities at times to ensure an exceptional guest experience