



LODGE & HELISKIING

DISHWASHER / PREP COOK

Job Summary

Tyax Lodge & Heliskiing, invites you to join our culinary team for the 2020 Winter season. Employment with Tyax will provide you with the opportunity to develop new culinary skills while saving money and enjoying the ultimate winter experience. Team members will work in a remote setting and create a unique experience for your guests. This is a unique opportunity that will allow you to diversify your culinary techniques and execute high-quality food production. Employees are encouraged to enjoy the breathtaking views of the Chilcotin Mountains.

As a Dishwasher/Kitchen Prep Cook at Tyax Lodge & Heliskiing, you report to the Sous Chef and Chef. The Dishwasher Prep Cook works to support the culinary operation by working directly in the dishwashing area and also completing assigned cleaning and food preparation tasks under the direction of the culinary team.

Position:	Dishwasher/Pre Cook
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 Sou Chef
Date Required:	Immediately

Responsibilities and Duties

- Works under the direction of the Culinary team to clean and sanitize all food service plate ware, glassware, and equipment
- Ensures adherence to all culinary standards set out by Tyax Lodge & Heliskiing.
- Receives and properly stores kitchen supplies.
- Cleans and maintains kitchen area and equipment as scheduled and requested by the sous chef.

- Works with the culinary team to do basic food preparation, under the guidance of the chefs.
- Ensures a great guest experience is created by their work within the culinary team.
- Maintains set standards around Health & Safety.
- A strong willingness to learn and develop one's skills.
- Working independently in an unsupervised environment to execute daily tasks, on time and of high quality.

Qualifications and Skills

- Must possess strong verbal communication, interpersonal, organizational and customer service skills and be a team player responsible, dependable and available to work all shifts including, early mornings, nights, and weekends
- Must be able to work in a fast past environment, have good time-management skills and excellent attention to detail.
- Must be self-disciplined with a sincere desire to provide excellent customer service
- Must be presentable at all times
- Must possess a desire to learn & grow.
- BC Food Safe Level 1 is advantageous

Physical Demands:

- Will be required to be on your feet for extended periods of time
- Must be able to lift a minimum of 30lbs
- Daily stairs and garbage runs

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

Visa Requirements:

- Must be legally eligible to work in Canada.

To Apply: Email your resume to chef@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.

Job Type: Full Time / Seasonal