



## **Chef/Kitchen Manager - Nemiah Valley Lodge**

**Full time seasonal position from June 1st - Sep 30th**

**Located in Nemiah Valley, BC.**

[www.nemiahvalleylodge.com](http://www.nemiahvalleylodge.com)

### **Characteristics of a Nemiah Valley Lodge employee**

- A creative, innovative, get-it-done kind of person.
- You are confident, outgoing, positive and energetic. A visionary who sees the bigger picture and is not afraid to step out of the comfort zone.
- You have great leadership skills, likability and have no problem building new relationships.
- You're flexible and adaptable in a constantly changing environment, thrive under pressure and can maintain positivity amongst challenges.
- You are prepared to do 'what it takes' with an attention to detail that is 'second to none' and prepared to work diligently to achieve phenomenal results.

### **Expectations**

- Management of our Food and Beverage Department.
- You will be responsible for the preparation and execution of the resort's menus.

- Guest numbers will vary. Clear communication with Manager is essential to forecast weekly food supplies needed.
- Guest will require 3 complete and varied meals per day plus snacks.
- Completion of the season from start to finish.
- Self direction is essential in order to handle split shift style days, 7 days a week.

### **Job Responsibilities**

- Daily preparation and execution of menus.
- Ensure the highest levels of quality are maintained.
- Responsible for supplier contracts, ordering, cost control, monthly inventories.
- Accountable for food budgets and waste control.
- Responsible for clear communication with suppliers and adhering to the delivery system.
- Ensure quality and safety of food handling and labelling by performing standard and any additional sanitary measures according to Foodsafe standards and procedures.
- Keeping daily log of temperature check of fridges and freezers.
- Restocking and rotating of suppliers to avoid waste.
- Maintain equipment in kitchen, bussing area, food service. Notify Maintenance with concerns or repair needs.

- Cleaning, sanitation, and organization of kitchen, coolers, and all storage areas.
- In collaboration with the Manager, plan and prepare dishes for customers with food allergies or intolerances.
- Follow proper reporting procedures for accidents and incidents in kitchen to ensure follow-up and prevention
- Report any infraction in the food services department policies and procedures
- Follow and enforce the strict COVID distancing for all patrons and staff

**Job Requirements/Qualifications:**

- Professional diploma or food services management preferred or minimum 5 years of operating a high-end commercial kitchen in a similar environment
- Demonstrated knowledge of food trends, quality, production, sanitation, food cost controls, and presentation
- Solid quality and cost control knowledge
- Organized in methodology and administration
- Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling required
- Ability to lift up to 50lbs
- Strong time management skills, multitasking skills, and the ability to prioritize tasks with minimal supervision
- Strong work ethic
- Self-directed, positive, team-work oriented

**Certifications:**

- FOODSAFE Level 2
- Foundations of Workplace Safety (includes WHMIS)
- Serving It Right
- Valid BC Driver's Licence with unblemished driver's abstract

Interested Candidates should apply by submitting a cover letter and resume to:  
[info@nemiahvalleylodge.com](mailto:info@nemiahvalleylodge.com) The posting will remain open until the position is filled. We thank those who apply however, only those we wish to interview will be contacted.