



## Job Summary

Tyax Lodge & Heliskiing invites you to join our culinary team for the summer 2019 season. Employment with Tyax will provide you with 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 food 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 Chilkotin Mountains.

As a Dishwasher/Prep Cook at Tyax Lodge & Heliskiing, you report directly 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.

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|----------------|---|
| POSITION:      | Dishwasher/Prep 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 Sous Chef  |
| DATE REQUIRED: | End of May until early October  |

### **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 Wilderness Resort & Spa.
- 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 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.
- Often lifting and carrying up to 30lbs.
- Daily stairs and garbage runs.

### **Requirements:**

- Minimum 1 year of professional pastry and baking experience.
- 3 years of professional cooking experience.
- Understanding of various cooking methods, ingredients, equipment, and procedures.
- Accuracy and speed in handling emergency situations and providing solutions.
- Familiar with the industry's best practices.
- Thorough understanding of how to use and maintain standard kitchen equipment.
- Culinary School Diploma or equivalent work experience.
- BC Food Safe Level 1 is advantageous, or recognized equivalent

### **Visa Requirements:**

- Must be legally eligible to work in Canada.

**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 [marco@tyax.com](mailto: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

Job Type: Full-time