



Job Description – Lunch Program Cook

About Us

Located in the winter wonderland of Revelstoke, British Columbia, Eagle Pass Heli strives to provide remarkable, unparalleled experiences to our guests and staff. We are an efficient team of like-minded individuals found happiest in the mountains, fulfilled by small town living, and are always seeking the next pursuit. We pride ourselves on providing a workplace that is supportive, safe, entrepreneurial in spirit, and most importantly fun.

Job Overview

The Lunch Program Chef is responsible for being a team player and competently executing our gourmet lunch program both on and off site to the satisfaction of our clients. The Lunch Chef is vital for our culinary operation and has considerable influence over our guests' experience. Taking direction from the Executive Chef they are expected to create a healthy, memorable lunch for our guests in the field and in-house. They lead by example and address all situations in a professional manner. The Lunch Chef maintains a high level of food safety, culinary quality, order accuracy and always adheres to all food and beverage regulations.

Employment Details

Type:	Full-time, Seasonal
Contract Start Date:	November 25 th 2024
Contract End Date:	For the 2024/25 winter season
Reports To:	Executive Chef
Compensation:	Competitive, based on previous experience Tips & Gratuities
Vacation:	Paid out each paycheque
Benefits:	EPH Staff Uniform Staff Heli-Skiing (1 day guaranteed, additional days based on performance) Discounts with EPH suppliers and partners Paid training (mid-November), lunch, and breaks
Work Location:	Primary: Eagle Pass Lodge, 1467 Highway 23S, Revelstoke Secondary: May include Daybase and Office locations on occasion
Physical Demands:	May require the ability to lift to 50 lbs Standing for long periods of time



Roles and Responsibilities

- Work with the Executive Chef to produce diversified menus in accordance with the company policy and vision
- Produce high quality culinary options for Lodge, Private and Day ski programs
- Prepare, pack and deliver lunch items for up to 4 heliski programs per day
- Collaborate with Executive Chef to order appropriate supplies, inventory and record any wastage during shift
- Follow direction from the Leadership Team as a team player to complete all required tasks
- Ensure that the food and beverage areas maintain proper standards of cleanliness and sanitation
- Create new menu items which appeal to the clients, whenever required
- Create rotating menu for each program with Executive Chef inclusive of preparation instructions and ingredients
- Collaborate with Executive Chef to update all food safety plans as required
- Maintain order and organization in the lunch program station
- Ensure the hygiene and food safety standards are met in all stages of food preparation
- Properly operate the professional equipment in accordance with safety standards and signal any malfunction before it affects the staff or clients
- Offer bespoke service by anticipating guest needs before being asked by identifying preferences, communicating and recording for future reference accurately
- In-depth knowledge of culinary food and beverage menus and products
- Maintain a professional and friendly demeanor and offer timely assistance to guests to ensure their needs are met
- Assist all team members and departments as requested
- Address any patron concerns in a timely fashion and resolve accordingly
- Adhere to all company behavioral expectations when interacting with guests
- In-depth knowledge of cleaning supplies and usages, WHMIS and proactively seek out additional knowledge if unsure
- Competently follow daily, weekly and monthly checklists
- Follow all company safety and security procedures
- Report any maintenance issues, damage or safety hazards to management
- Review communication log at start of shift and complete at end of shift

Key Skills and Proficiencies

- Excellent time management skills & the ability to take ownership of tasks to ensure accurate completion
- Previous kitchen experience of 1-2 years an asset
- Knowledge of dietary requirements and allergens and the ability to modify lunches accordingly



To Apply

Please send all resumes to brendan@eaglepassheli.com. Resumes will be accepted until a successful candidate has been found. Thank you for your interest in working with us, however, only qualified candidates will be contacted for an interview.

Eagle Pass Heli is an equal opportunity employer. We evaluate qualified applicants without regard to race, color, religion, sex, sexual orientation, gender identity, national origin disability, veteran status, and any other legally protected characteristics.

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