



Job Description – Breakfast 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 Breakfast Cook is responsible for delivering our gourmet breakfast program, striving for best in class. The ideal candidate is a highly reliable individual with a refined approach to healthy, gourmet breakfasts and a team player who can confidently and competently perform their duties. The Breakfast Chef is vital to the success of our culinary program and has considerable influence on our guest's experience. The Breakfast Cook leads by example, addresses all situations in a professional manner and maintains a high level of food safety, culinary quality, order accuracy and always adheres to all food and beverage related regulations.

Employment Details

Type:	Full-time, Seasonal
Contract Start Date:	November 24 th 2025
Contract End Date:	For the 2025/26 winter season
Reports To:	Executive Chef
Compensation:	\$20-24/hr (based on experience) + 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, lunch, and breaks.
Work Location:	Primary: Eagle Pass Lodge, 1467 Highway 23 South, Revelstoke Secondary: Eagle Pass Daybase, 3451 Trans Canada Highway, Revelstoke
Physical Demands:	May require the ability to lift up to 50 lbs Standing for long durations

Roles and Responsibilities

- Produce high quality gourmet breakfast service for lodge program
 - Operate front of house breakfast station customised to guest' requests
 - Follow rotating menu as communicated by Executive Chef



- Maintain order and organisation in the breakfast program station
- Create new menu items which appeal to the clients, whenever required
- Address any guest concerns in a timely fashion and resolve accordingly
- Offer bespoke service by anticipating guest needs before being asked by identifying preferences, communicating, and recording for future reference accurately
- Maintain a professional and friendly demeanor and offer timely assistance to guests to ensure their needs are met
- Ensure that food and beverage areas maintain proper standards of cleanliness and sanitation and that food safety standards are met in all stages of food preparation
- Operate kitchen equipment safely and in accordance with safety standards
- Actively participate in the kitchen communication log at start of shift and complete at end of shift
- Adhere to all company behavioural expectations when interacting with guests
- In-depth knowledge of cleaning supplies and usages, WHMIS and proactively seek out additional knowledge if unsure
- Follow all company safety and security procedures
- Report any maintenance issues, damage or safety hazards to management
- Work with the Executive Chef to produce diversified menus in accordance with the company policy and vision
- Assist Lunch Program Chef
- Collaborate with Executive Chef to order appropriate supplies, inventory and record any wastage during shift
- Collaborate with Executive Chef to update all food safety plans as required
- Assist all team members and departments as requested

Key Skills and Proficiencies

- Follow direction from leadership, follow daily, weekly and monthly checklists, a team player focused on quality
- Excellent time management skills, the ability to take responsibility of tasks to ensure accurate completion
- Previous kitchen experience of 1-2 years an asset
- Knowledge of food and beverage menus, products and trends in the culinary industry an asset

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.