



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 executing a high-quality, guest-focused breakfast experience for Eagle Pass Lodge guests. Working primarily in a guest-facing breakfast station, this position prepares breakfast items to order, follows the rotating menu, and ensures consistent food quality, presentation, timing, and service. The ideal candidate is an experienced, organized, and personable cook who enjoys working directly with guests and takes pride in delivering exceptional food and hospitality. The Breakfast Cook works closely with the Executive and Sous Chefs and supports the broader culinary team, including assisting with the heli-ski lunch program as required. The Breakfast Cook is expected to lead by example, maintain excellent food safety and sanitation standards, communicate effectively with the culinary team, and contribute to a positive and professional kitchen environment.

Employment Details

Type:	Full-time, Seasonal, 5 day/week, 5am-1pm shifts
Contract Start Date:	November 23, 2026
Contract End Date:	End of 2026/27 winter season (Approximately April 5 th , 2027)
Reports To:	Executive Chef
Compensation:	\$22-\$24/hour, based on experience \$500 end-of-season performance bonus Tips & gratuities paid out each paycheque
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
Accommodation:	Not provided. Candidates must have reliable transportation and secure their own accommodation in Revelstoke
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

- Create a welcoming and memorable breakfast experience through both high-quality food and genuine guest interaction:
 - Operate front-of-house breakfast station customized to guest requests
 - Follow rotating menu as communicated by Executive Chef
 - Maintain order and organization in the breakfast program station
 - Contribute ideas for new breakfast dishes and menu items in collaboration with the Executive and Sous Chefs
 - Provide friendly and professional service to guests and communicate any concerns to the Sous or Executive Chef for appropriate resolution
- Assist Lunch Program Chef with heliskiing lunch program as required
- Execute cooking tasks as assigned by the Executive or Sous Chefs, maintaining consistency and quality standards.
- Prepare and portion ingredients, including meats, vegetables, sauces, and other breakfast components, ensuring proper food handling and sanitation practices.
- Operate kitchen equipment safely and efficiently, including stoves, ovens, grills, and fryers.
- Maintain cleanliness and organization in all areas of the kitchen, following health and safety guidelines.
- Collaborate with other members of the culinary team to streamline operations and improve efficiency.
- Assist in inventory management, including stock rotation, ordering supplies, and minimizing waste.
- Uphold Eagle Pass's commitment to exceptional guest service by providing friendly and professional interactions with guests and colleagues.
- Participate in menu planning and development, contributing creative ideas and adapting dishes to meet dietary restrictions or guest preferences.
- Embrace opportunities for professional growth and skill development, staying updated on culinary trends and techniques.

Key Skills and Proficiencies

- Previous experience working in a professional kitchen environment, preferably in a resort, hotel, or high-end restaurant.
- Culinary training from a recognized institution or equivalent work experience.
- Strong passion for food and a desire to deliver outstanding dining experiences.
- Ability to work well under pressure in a fast-paced, dynamic environment.
- Excellent teamwork and communication skills, with a positive attitude and willingness to learn.
- Knowledge of basic cooking techniques, food safety principles, and kitchen sanitation standards.

**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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