



Job Description – Chef de Partie

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 Chef de Partie is responsible for being a team player and competently executing our heliskiing gourmet breakfast, lunch, & dinner programs to the satisfaction of our clients. This position is vital for the culinary operation and has considerable influence in its patrons' experience. They lead by example and address all situations in a professional manner. The Chef de Partie maintains a high level of food safety, culinary quality, order accuracy and always adheres to all food and beverage regulations. As well as being a strong lead during the day, this position is responsible for covering evening shifts with the Executive chef, or Sous Chef, creating and maintaining the high level of culinary standards we aim to achieve for our guests

Employment Details

Type:	Full-time, Seasonal
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:	\$24-\$26/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:	Staff accommodation is 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

- Work with the Executive Chef & Sous Chef to produce diversified menus in accordance with the company policy and vision
- Assist in the preparation and presentation of all meals served at Eagle Pass Lodge, including breakfasts, lunches, apres-ski snacks, and dinners.
- 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
- Collaborate with Executive Chef to order appropriate supplies, inventory and record any wastage during shift
- Follow direction from the Management 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
- Collaborate with Executive Chef to update all food safety plans as required
- Maintain order and organisation 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, especially in the fine dining sector
- 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 behavioural 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
- Ability to multitask and work efficiently under pressure



- Culinary certificate or diploma with previous kitchen experience of 3-4 years is an asset
- Foodsafe is an asset
- First Aid is an asset, but not required
- Knowledge and execution of fine dining cuisine
- Knowledge of dietary requirements and food allergens and the ability to modify dishes 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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