



Job Description – 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

As a Cook at Eagle Pass Heli, you will be an integral part of our culinary team, helping deliver exceptional dining experiences to guests at Eagle Pass Lodge. This is a dynamic seasonal position that will see you working across our breakfast, heli-ski lunch, après-ski, and dinner programs. Working alongside the Executive and Sous Chefs, you will be responsible for preparing and executing high-quality food, maintaining consistent culinary standards, and contributing to the smooth and efficient operation of the kitchen. This position offers the opportunity to work in a high-end mountain lodge environment while developing your culinary skills across a diverse range of cooking styles and service periods.

Employment Details

Type:	Full-time, Seasonal
Contract Start Date:	November 23 rd 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:	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

- 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 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
- Prepare, assemble, pack, and coordinate the delivery of high-quality heli-ski lunch programs for up to four programs per day, ensuring all orders are accurate, complete, and ready on schedule.
- Execute cooking tasks as assigned by the Executive or Sous Chefs, maintaining consistency and quality standards.
- Prepare ingredients, including butchering meats, chopping vegetables, and portioning supplies, 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' 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.
- Follow Eagle Pass dietary and allergy procedures, ensuring accurate communication and safe preparation of meals for guests with dietary restrictions or food allergies.

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.
- Flexibility to work varied hours, including evenings, weekends, and holidays, as required by the demands of the operation.

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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