



Resort Sous Chef

KEY ACCOUNTABILITIES

Ensures a high standard of quality and flexibility to accommodate dietary needs for guests and staff:

- Assist with food costing and budgeting.
- Food safety planning with focus on safety and sanitation
- Staffing / Scheduling and efficient use of resources
- Ordering / Inventory control and vendor relationships

Thrives in a “guest-focused and driven” department by:

- Understanding guest expectations, preferences, allergies, and dietary restrictions in advance of arrival and planning accordingly.
- Comfortable with speaking to guests where applicable about the menu, answering questions about menu or ingredients and ensuring menu execution is flawless.
- Works with the Resort Manager and Head Chef to clearly establish standards, policies, and procedures, leading by example.
- Collaborating with guest feedback ensuring corrective measures are taken where needed and when needed.
- Alerting management to additional supplies required, equipment issues or other challenges that may exist.

Education and Experience

- Foundations of workplace safety (includes WHIMS)
- Foodsafe Level 2
- Serving it Right
- 5 years' applicable experience in a high-end resort or hotel as a Sous Chef
- A collaborative and effective communicator with ability to thrive in diverse work groups.
- Previous experience with inventory control, scheduling, budget, and forecasting, and leads by example with goal of sharing knowledge and skills with the team.
- Experience with indigenous based cuisine considered an asset.



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- **Dedicated to training and development of the culinary team.**
- **Remote resort operations an asset**

WORKING CONDITIONS:

- The job requires the incumbent to safely lift items weighing up to 50 lbs.
- Occasionally sitting, standing, walking, and climbing stairs
- Exposure to varying temperatures both indoors and outdoors.

COMPENSATION PACKAGE:

- Competitive Salary and Benefits based on experience.
- Transportation From Lund or Cortes Island, accommodation and meals provided.
- Flexible working schedule required based on seasonal full-time employment.

APPLICATION PROCESS:

If your experience matches the leadership qualities we are looking for, we would like to hear from you. ***If are interested but do not have all the listed experience please reach out and we can see if there are options available that could make this workable for you and the resort.*** To apply please send a letter and resume to manager@klahooseresort.com.

Please note that while every effort will be made to reply to all applicants, only short-listed applications will be contacted.



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