KLAHOOSE
WILDERNESS RESORT

Klahoose Wilderness Resort - Cook

Reporting to the Klahoose Wilderness Resort kitchen leadership team, Cooks will be a valuable contributor on the food & beverage team with direct responsibility for executing menus and displaying talent and dedication to a culture of excellent standards of safety and sanitation.

Located within the heart of Desolation Sound, accessible by water or air (1 hour by boat from Lund, BC), Klahoose Wilderness Resort, is BC's premier Indigenous cultural experience, opened summer 2021. the resort is a seasonal-use property, from April-October, with a combination of lodge and cabin accommodation for an average of 12+ guests. All-inclusive guest packages offer an authentic, luxury eco-resort experience, reflecting the Klahoose traditional values, with immersive and respectful exploration of the surrounding wilderness, wildlife and grizzly bear viewing.

Klahoose Wilderness Resort is proudly First Nations owned and managed by Qathen Xwegus Management Corporation (QXMC). QXMC is the Klahoose First Nation business development corporation.

KEY ACCOUNTABILITIES

Ensures consistent food preparation and the highest caliber of food presentation by:

- Participating in day-to-day production and plating of all food service areas, keeping the best quality food style possible.
- Continuously striving to keep high quality of food products provided by the kitchen and builds customer loyalty through product excellence.
- Helping to raise the standards within the department.
- Striving to advance knowledge, skills, and abilities.
- Maintaining cleanliness and hygiene in the various kitchen areas including refrigerators and storerooms.
- Rotating food products to ensure high standards of freshness.
- Checking refrigerators and storerooms are organized and kept in the various kitchen areas daily and that all food products are stored in accordance with provincial regulations.

A Resort kitchen culture champion fostering the cohesiveness of the team by:

- Ensuring open lines of professional communication with both kitchen team and front of house.
- Ensuring the kitchen and individual stations are well organized and ready for service and dedicated to cost-effective operation.
- Participating in individual touch bases (ITBs), group touch bases (GTBs), and skill-building sessions where appropriate.
- Establishing performance objectives/goals with management, reviewing progress throughout the year, and completing formal performance reviews with management so continual learning is the focus.
- Constantly monitoring safety and sanitation to ensure compliance.

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Thrives in a "visitor focused and driven" culinary department by:

- Understanding the guest expectations and established standards as related to food quality and presentation.
- Working with guest feedback on product quality and service levels and ensuring corrective measures are taken where needed.
- Alerting management to additional supplies needed, faulty equipment or other challenges that may exist.
- Maintaining adequate pars, ensuring to both cut outages or shorts and participate in any opportunities to minimize loss.

Ensures compliance with all resort and legislative requirements, guidelines, and laws by:

- Ensuring compliance with food handling and sanitation standards.
- Maintaining purchasing, receiving, and food storage standards and logs.
- Actively taking part in the resorts environmental program and department specific initiatives in working towards sustainable operations.
- Striving to uphold a safe working environment and is Health and Safety conscious and actively involved in maintaining and improving a safe work environment.

Consciously wants to improve the resort operations and its processes by:

- Promptly aiding in Emergency protocol.
- Maintaining organizational safety standards.
- Continually improving our impact on the environment and greening of operations through support of EMS protocols.
- Actively demonstrating the company's values, mission, code of conduct, policies, procedures and commitment to sustainability and respectful cultural sharing.
- Performs added duties of a similar nature or level as required.

Job Requirements/Qualifications:

Education and Experience

- Completed culinary education or demonstrated experience in a similar environment. Red Seal Certification considered a strong asset.
- 2 years' applicable experience in a kitchen and/or Banquet Facility
- Knowledge of food handling and sanitation standards.
- Experience with running and maintaining kitchen equipment.
- Previous experience working within operating budgets, forecasting, and scheduling.
- Experience remote resort operations an asset.
- Food Safe Certificate.

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Skills:

- Demonstrated food and beverage experience.
- Knowledge of governmental safety regulations.
- Excellent communication and people skills.
- Effective decision making and critical thinking skills.

- Demonstrated ability to work within a team: consensus building, negotiation, influencing, and conflict resolution.
- Strong customer and associate relation skills.
- Self-motivated with a cheerful outlook and a consistent display of professionalism.
- Innovative, meticulous, and quality conscious.
- Demonstrated ability to build and maintain relationships with staff, customers, and vendors.

Working Conditions:

- Constantly standing and moving around in a kitchen environment.
- Frequently twisting, crouching, and stooping, handling, and grasping various kitchen utensils, and fingering/feeling foods and spices.
- Job requires incumbent to safely lift items weighing up to 50lbs.
- Occasionally sitting, climbing stairs, and balancing supplies and food.
- Exposure to varying temperatures (72 – 110 degrees F).
- Exposure to slippery floors, noise, and vibrations.
- Ability to adjust to remote wilderness living. Klahoose Wilderness Resort accommodation provided.

Job Application Process:

- To apply please send a letter and resume to **team@klahooseresort.com**
- Please note due to the high number of candidates only short-listed candidates will be contacted for follow-up.

QATHEN XWEGUS
MANAGEMENT CORPORATION