



Callaghan Country Wilderness Adventures – *Live-in Chef / Lodge Host(ess)*

Job Details:

Title: Live-in Chef / Lodge Host(ess)

Reporting: *Lodge Operations Manager*

Status: *Full time, Seasonal Contract (Dec. – mid Apr.)*

Wage Range: *\$28-36 hourly*

Location: *Callaghan Country's Journeyman Lodge (backcountry – trail access only) Whistler BC*

The Company

Callaghan Country's Vision:

To make life better by building community and igniting the adventurous spirit that lives within us all.

We define "success" differently than most. Balancing our goals of (1) building an iconic brand and business (2) creating an extraordinary place and path for our employees and (3) leveraging our success to give back by helping to empower underprivileged children is paramount to Callaghan Country's success. We have a passion for community, sports and lifestyle, and a collective hunger when it comes to building a great company together.

Callaghan Country Wilderness Adventures is part of evo's family of business which includes hospitality and retail operations across North America and in Japan.

Job Summary

Our Chef brings culinary professionalism to the host team at Journeyman Lodge, handcrafting nutritious daily menus for up to 22 guests that add more than just sustenance to the experiences we cultivate at this immersive hospitality venue. You are a chef, a baker, and a host(ess). It is your attention to detail and your commitment to first-class service and hospitality that will add the finishing touch to the entire Callaghan Country adventure.

We are seeking a culinary artist whose menu design incorporates mountain culture and brings a distinct "local flavour" to the table. Bringing your own creative flair and extensive knowledge of menu design, food handling, inventory management, cost control and sanitation practices, this is an opportunity to foster your cuisine brand and execute a reputable menu. Each day you will delight our guests' palette and regale their day's adventure in one of the most isolated and picturesque dining rooms in the Whistler area!

What You'll Get To Do:

- Seasonal menu development, administration, and execution that can easily be adapted to accommodate a barrage of unique dietary allergies and restrictions
- Administer all weekly grocery and supplies provisioning including maintenance of inventory levels of all ingredients, supplies and equipment, cost controls and reporting as required to the Lodge Operations Manager
- Supervise and facilitate the food ordering (YEN Bros) and delivery process, maximizing efficiencies in scheduling, food storage, and transportation of goods to the Lodge
- Manage daily kitchen operations and carry out a high-quality food services program
- Ensure that the kitchen and facilities are in compliance with all health and safety regulations; practicing 24-7 adherence and working with VCH to facilitate routine kitchen inspections
- Conduct staff training in causes and prevention of food-borne illnesses, food protection, and management of healthy equipment and facilities for food preparation and serving.
- Act as host character of Journeyman Lodge and general ambassador for Callaghan Country Wilderness Adventures with all guests, shareholders, media reps, and industry partners
- Assist in efforts to keep the lodge clean, warm, and inviting before the arrival of all guests (fire going, hot drinks available, hot food waiting, etc.)
- Demonstrate high levels of energy and enthusiasm for the Callaghan Country experience including appropriate application of product knowledge when offering itinerary ideas and suggestions to guests
- Execute impeccable time management skills ensuring uninterrupted food service for guests while balancing the need for personal down time

What You'll Bring to the Team:

- A positive and communal "team" mind-set with engagement fostering a healthy work environment
- Must have own transportation (#1000 Callaghan Valley Rd. is not serviced by transit)
- A college diploma or culinary certification (Red Seal, Food Safe and Serving it Right are assets)
- Previous hospitality / lodge hosting experience and asset
- Proven experience planning meals and cooking for groups of up to 16-48 people
- Passion for culinary arts and 'foodie' culture
- Familiarity with industrial kitchen systems, equipment, and procedures
- Proven background: Passing kitchen and equipment inspections compliant with licensing laws, health and safety and other statutory regulations
- Ready to exert physical effort in transporting equipment and wares, enduring repetitive physical movements and tasks
- An inherent passion to identify, relate, and serve guests, focusing one's efforts on discovering and exceeding their needs, every day
- Capacity to work and live very closely with other staff members and guests
- Demonstrated initiative in community and volunteer endeavors
- Tenacious endurance, proactively responding to constantly changing and demanding workloads

What's in it for you:

- Unique schedule for optimal work/play balance: 7 days on (live-in, Room & Board provided @ Journeyman Lodge), 7 days off (off-site)

- Team ride days
- Access to the evo Extras Discounts & Perks program
- Charitable giving match
- Complimentary overnight stay at Journeyman Lodge
- Nordic Ski Area Season Pass
- And many, many more...

Callaghan Country Wilderness Adventures is an equal opportunity employer. We believe the participation of individuals of diverse ages, races, religions, cultures, abilities, and personalities will add to personal development and organizational success. All employees and potential employees will be recruited, selected, trained, and promoted without regard to sex, sexual orientation, race, religion, marital or military status, age, national origin, color, the presence of any mental, physical, or sensory disability, genetic information, gender identity, political ideology, or any other basis prohibited by law.