



## We Work at Play

### Culinary – Sous Chef

Work, play and live in beautiful Invermere, BC with us at Eagle Ranch Resort and enjoy world-class golf, rated 4.5 stars by Golf Digest.

Eagle Ranch Resort is perched atop a spectacular bluff overlooking the magnificent Columbia River and sparkling waters of Lake Windermere. Only a few kilometers from downtown Invermere, we are a short distance from beaches, shopping, and world-renowned outdoor activities. New for Spring 2020 is Headwaters Lodge overlooking the spectacular Columbia River, the lodge and our 4 luxury cabins have unparalleled views of the Purcell Mountain Range and Columbia Valley.

At Eagle Ranch Resort, we deliver an exceptional golfing experience and every team member is inspired to exceed expectations. Our approach to resort development and operations is simple - we strive to provide the ultimate guest experience - which means hiring and retaining team members who strive for excellence in all that they do. This is not extraordinary for us; it comes as second nature to every member of our team.

Our ideal candidate will possess characteristics that reflect our corporate values of caring, integrity, excellence, and team spirit. The Sous Chef provides exceptional guest satisfaction through the delivery of creative and delectable food offerings.

#### Job Summary

Reporting to the Executive Chef – Sous Chef will prepare food items according to the recipes provided in compliance with safe food handling and to the standards of the Executive Chef. This is to be accomplished in a friendly, efficient "service beyond" professional demeanor to our service team and guests alike in all areas of the Eagle Ranch Resort. You are creative with a strong knowledge of industry trends along with demonstrated technical and organizational skills and several years of experience in an upscale environment.

The Sous Chef has a passion for cooking and is a journeyman cook or has the equivalent work experience. Previous experience as a Chef de Partie or equivalent is preferred. You are a mentor for your team and execute the standards of the Executive Chef. Food Safety, personal hygiene and Health & Safety are as much a priority as food cost and managing waste.

#### Great Staff Benefits:

- Discounted: Golf Privileges, Staff Meals, Restaurant Meals, Golf Shop purchases
- Reciprocal discounts at our sister property Silvertip Resort in Canmore, BC
- Onsite Subsidized Staff Accommodation available
- An exceptional team environment with room for growth

Job Type: Full-time, year round

Salary: \$50,000.00 to \$55,000.00 /year

#### Duties:

- Follow all Eagle Ranch policy and procedures as laid out in our employee handbook
- To be punctual and focused for scheduled shifts.
- Maintain personal hygiene and uniform within the standards set out by Eagle Ranch and Health Standards Canada.
- Follow proper procedures to safely operate equipment for a safe work environment for coworkers and our guest
- Display leadership by example of good work ethics, attitude and consistent focused performance responsible for all workstations, and all Eagle Ranch events on or off the property
- Assist the Executive Chef by monitoring product needed to be ordered, the quality of the appropriate amount of food prep and organization of the specific shift and all workstations in all outlets
- Keep all areas of the kitchen clean and sanitary using proper chemicals, tools and procedures



**EAGLE RANCH™**  
INVERMERE \* B.C.

**STONE★CREEK**  
RESORTS

- Remove garbage and recycled products within the guidelines set out by Eagle Ranch Golf Resort and Town bylaws
- Receive and store food deliveries using proper rotation and food handling practices.
- Adhere to set out portion control, respectful food handling in order to contribute towards food cost targets
- Answer and respond positively to questions, concerns or menu feedback from our service team or guest concerns
- Attend meetings and training courses as required and assist the executive chef to communicate any pertinent information, news or applicable updates to team members.
- Have full knowledge and assist the executive chef to manage and execute all kitchen operations, menu items, daily features, event BEO's and promotions within the standards set out by Eagle Ranch Golf Resort

***Experience/Background Preferred:***

- Journeyman cook trade certificate or equivalent work experience
- Minimum 5 years of relevant cooking and/or experience as a Chef de Partie
- Food safe certificate
- Able to work safe and organized in a fast-paced environment with others

**Working Conditions & Physical Capabilities**

- Fast paced environment
- Repetitive Tasks
- Standing for extended periods of time
- Attention to detail
- Lifting heavy loads

**\*\* Only applicants with current permission to work in Canada will be considered. No sponsorship's will be offered. \*\***

We thank all applicants in advance and look forward to reviewing your resume and cover letter. Only candidates selected for interviews will be contacted.