

## Position Posting

1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> Line Cooks



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Quaaout Lodge & Spa, Talking Rock Golf Resort  
Unique | Authentic | Unforgettable

### **Position Description – Quaaout Lodge and Talking Rock resort**

**Title:** 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> Line Cooks

**Department:** Kitchen

**Reports to:** Executive Chef

#### **Organization:**

The award winning Quaaout Lodge offers a positive, fun working environment as well as some amazing benefits and perks including discounts on meals, spa services and products, pro shop merchandise, and golfing at Talking Rock Golf Course. Enjoy all that the sunny Shuswap has to offer including swimming, boating, golfing, hiking and mountain bike trails – come join us to start your next adventure. Quaaout Lodge is 45 minutes from Kamloops, 35 minutes from Salmon Arm, 1.5 hours from Vernon, 2 hours from Kelowna and 4 hours from Vancouver.

#### **Opportunity:**

Under the guidance of Interim Executive Chef David Leard, we are seeking culinary staff wanting to take their careers to the next level. Our employees have the opportunity to prepare meals for our casual “farm to table”, as well as providing large and small scale Event/Conference menus.

Subsidized staff housing is available to help you get started in making the Shuswap your home.

#### **Job Purpose:**

This role is required to work as part of a team and independently and is responsible for completing required daily tasks with speed and accuracy. The kitchen is an integral element of the resort guest experience. Line cooks are required to have advanced experience & skill sets, as well as being well informed about all aspects of the kitchen & food & beverage department. They are also required to assist in the ongoing training of any other team member as required.

## **Responsibilities**

- Consistent execution as well as refinement of menu items, recipes & assigned daily tasks as required
- Maintaining cleanliness and organization of their assigned station as well as assuring the same for the entire kitchen
- Contributing to the refinement & advancement of the culinary program by offering suggestions for improvement and bringing inconsistencies forward
- Assisting with the training & development of junior employees
- Assistance with the management & removal of recyclable materials & garbage as required
- Ensuring the completion of assigned daily & weekly cleaning duties
- Informing supervisors of any issues regarding the operation or functionality of equipment or tools
- Ensuring a clean & safe work environment for all by following food & equipment safety standards
- Assist other departments as needed
- Other tasks contributing to the operation of the resort as requested by management

## **Knowledge, Skills, and Abilities:**

- 1+ years of relevant professional kitchen experience, including some in a supervisory role
- Valid level 1 food safe certificate
- Must be physically fit & able to lift 50lbs
- Have a thorough working knowledge of ingredients, equipment, supplies & chemicals used daily
- Ability to multi-task, problem solve & manage time effectively
- Ability to execute a wide variety of recipes & disciplines
- Skills and ability to create & execute daily features
- Strong work ethic & pride in work
- Professional appearance and manner
- Ability to work independently with little supervision
- Excellent communication skills
- Ability to troubleshoot, retain information & learn quickly

***Please apply by sending your resume and cover letter to [jobs@quaaoutlodge.com](mailto:jobs@quaaoutlodge.com) with the position title as your subject.***