

# CHEAKAMUS CENTRE

nature is in session

## Cook I

### OVERVIEW

This is a full-time, permanent position involving all aspects of kitchen operations and farm maintenance/support duties. This is an excellent position for an experienced hand looking to apply management and/or farm to table practices. The kitchen at Cheakamus Centre does not do a-la-cart service, nor do we have a public access outlet. Cheakamus Centre deals solely with pre-booked groups in a banquet style service setting, primarily buffet and family style. Our main client is the North Vancouver School District, with several weddings and private/ corporate retreats and camps over the year. Our primary focus is providing healthy meals to school age children with a strong emphasis on sustainability.

### PRIMARY DUTIES AND RESPONSIBILITIES

- Prepare menus in collaboration with colleagues
- Ensure adequacy of supplies at the cooking stations
- Prepare ingredients that should be frequently available (vegetables, spices etc.)
- Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes
- Put effort in optimizing the cooking process with attention to speed and quality
- Enforce strict health and hygiene standards
- Help to maintain a climate of smooth and friendly cooperation

### PREREQUISITES

- Banquet cooking
- Experience in a supervisory role
- Flexible schedule
- Must submit a current “Criminal Records Check” including vulnerable children and adult section.

### KNOWLEDGE, SKILLS AND ABILITIES

- Excellent use of various cooking methods, ingredients, equipment and processes
- Ability to multitask and work efficiently under pressure
- Knowledge of best cooking practices

### HOURS

This position is paid hourly, based on an 8 hour work day.

### REPORTING RELATIONSHIP

All kitchen staff report to the Executive Chef and are employed by the Listel Hospitality Group.

### WORK TERM

Year-round

### COMPENSATION

Negotiable based on experience

### APPLICATION DEADLINE

Until position has been filled

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## **ABOUT US**

Located on 420 acres of ecological reserve lands in the Cheakamus River Valley near Squamish, BC, Cheakamus Centre is a world-class outdoor learning centre that brings together the values of environmental stewardship and sustainability through place-based learning. We would like to thank the Skwxwú7mesh Nation, upon whose unceded traditional territory Cheakamus Centre resides. We value the opportunity to welcome others to learn, gather and share in nature on this traditional territory. The land Cheakamus Centre is situated on has always been a place of learning for the Ch'yáǰmesh people, who for millennia have passed on their culture, history, and traditions from one generation to the next on this site.

Cheakamus Centre is committed to supporting and building a diverse and inclusive workplace community. We welcome and respect the diverse backgrounds, experiences and talents of our staff and believe this contributes to programs that are welcoming, relevant and accessible for learners of all ages. Cheakamus Centre is seeking a highly motivated individual interested in learning about and providing food service in the most sensibly sustainable method available to us.

For more information on Cheakamus Centre, visit our website at [www.cheakamuscentre.ca](http://www.cheakamuscentre.ca).

## **APPLICATION PROCESS**

Please email a cover letter stating why you are interested in this opportunity, along with your resume, to: [kitchen@cheakamuscentre.ca](mailto:kitchen@cheakamuscentre.ca)

Please include "Cook I" in the subject line of your email.

We thank you for your interest in employment with [Cheakamus Centre](http://www.cheakamuscentre.ca). Please note that only those selected for an interview will be contacted.