



Kitchen Helper

Whistler Blackcomb's mission is to create the best memories for you... again and again!

Position Status: Full Time (30-40 hours/week) Part Time (16-29 hours/week) Seasonal, Hourly
Seasonal positions can be differentiated from year round jobs as the have

Job summary:

As a Whistler Kids Kitchen Helper you are responsible for preparing and cooking lunch for children and instructors in the Whistler Kids program, lunchroom set-up and clean-up.

What you'll be doing:

- To continually strive to exceed our Guest's expectations and to create memories for guests and staff as the best mountain experience again and again
- Preparation of all food for children's programs
- Lunchroom set up and clean up
- Working the servery
- Responsible for kitchen cleanliness
- To be familiar with Whistler Kids programs and lesson times
- We are a company that works together and throughout the season you may be required to assist in other departments as needed.
- Live and work by our core values: Teamplay, Employee Experience, Striving to be the Best, Customer Loyalty, Honesty and Integrity, Community and Environment, and Playing Safely.
- Always show up on time, in uniform, and adhere to the grooming policy!

Qualifications:

- Exceptional organizational skills
- Previous kitchen and cooking experience
- Ability to work on your own and with others in a busy environment
- Experience working with children and young adults
- Patience, creativity and adaptability
- Food Safe Level I (can be taken after start date)
- Proof of clear criminal record check (must be provided BEFORE you start work).

Reports to: Whistler Kids Building Supervisor and Lead Hand

Revised: 07/04/2008

For a current list of available positions with Whistler Blackcomb, please call the Job Line at **604-938-7367** or visit **www.whistlerblackcomb.com**