

Position: Prep Cook - WLL
Reporting to: Sous Chef

Objective: The role of a cook is an integral part of the overall success of West Louise Lodge. The successful candidate will be assisting in the operation of a high volume establishment catering to an international clientele of avid recreationalists.

Responsibilities:

- Prepare & cook food in accordance with established recipes
- Plate & present food to specified portion sizes
- Be reactive to any special dietary needs as requested
- Study menus and exhibit product knowledge
- Communicate any ordering requirements to direct supervisor
- Provide excellent customer service while serving guests & staff
- Ensure cleanliness & maintenance of work area at all times
- Strict adherence to RCR grooming policy
- Cleaning duties as assigned
- Follow all RCR policies and procedures

Requirements:

- Positive attitude with excellent guest service skills
- Highly organized & detail oriented
- Ability to work under pressure
- Self motivated, can work well in a team as well as independently
- Ensure quality of product & services offered at all times
- Some positions require skiing/snowboarding ability & equipment
- Keen sense of taste and smell
- Good physical condition is required as this position may entail standing for long periods of time and heavy lifting
- Flexibility with scheduled shifts
- Ability to smile and have fun while accomplishing all required tasks is essential!

Qualifications:

- Ability to deal with a broad range of people & departments
- Experience is preferred but not required

Other Notes:

- Location: West Louise Lodge
- Employment Period: Fulltime, Seasonal
- Subsidized Accommodation: available
- Bonus and various discounts available

