



SILVERTIP[®]
CANMORE * ALBERTA

Kitchen Helper

Department:

Culinary

Reports to:

CDP, Sous Chefs

About Us:

Stone Creek Resorts Inc. is a resort company comprised of two world-class golf resorts in the most beautiful natural surroundings: Silvertip Resort in Canmore, Alberta, and Eagle Ranch Resort in Invermere, British Columbia. The resorts' values have existed since foundation; striving to provide an extraordinary experience to our guests. Our commitment to 'Service Beyond' sets us apart from our competitors.

Summary:

A Kitchen Helper at Silvertip Resort is an entry level position where you will be responsible for the cleaning and storage of dishes and small wares and kitchen equipment and general cleaning as needed to uphold one of Canada's top resorts. This position will let you become a member of a dynamic kitchen team whose goal is to exceed the expectations of our guests. As a team member of Silvertip Resort, you will be responsible for helping to maintaining a healthy and safe work environment for all fellow team members and guests

Every Employee at Silvertip Resort will possess the following Core Competencies:

- A team-oriented individual who strives to create a memorable guest experience.
- An individual who maintains high standards and thrives off accomplishing tasks and achieving goals.
- An active listener who has a positive and responsive personality with the ability to make decisions and exercise independent and sound judgment.
- An individual who has a lifelong love for nature and is inspired to respect and promote the environment that surrounds you.

- An individual that has the belief that all workplace injuries are preventable and will maintain a healthy and safe environment.

Job Duties:

- Keep all equipment and work area clean and safe, report any deficiencies to chef or sous chefs
- Ensure that all areas of Main kitchen and Banquet Kitchen are clean and maintained
- Emptying Garbage and taking garbage out to the drop off area as needed
- Sweeping and mopping floors as needed
- Cleaning, mopping, and organizing of the locker room area
- Checking all hand soap, hand sanitizers and towel dispensers are working and have product in them at all times
- Ensure all required chemical level sheets are filled in properly and chemical strengths are checked as needed.
- Take part in any fire or evacuation drills and ensure complete familiarization with all exits, including those normally used by guests, as well as fire escapes.
- Any other duties as assigned.
- Attend meetings and pre/post shift briefing as required
- Some food prep required as directed by sous chefs

Requirements:

- Must be 15 or older
- WHMIS certificate an asset
- Knowledge of dishwashing an asset
- First Aid Certificate an asset
- Able to work in a team environment
- Able to deal with people sensitively, tactfully, diplomatically, and professionally at all times
- Able to work shifts
- Detail and task oriented
- Conduct and Maintain a Professional appearance
- Strong work ethic and positive team attitude
- Ability to work flexible hours

Working Conditions:

- Working around dangerous equipment such as fryers, slicers, and grills
- Manual dexterity required to use dishwashing equipment
- Fast paced environment
- Able to stand for extended periods of time
- Lifting or moving up to 50lbs
- Overtime as required

Why Silvertip Resort:

- Our staff experience working at a world-class golf resort
- We care about our team's success
- Discounted: Golf Privileges, Staff Meals, Restaurant Meals, Golf Shop purchases, sister resort Eagle Ranch
- Staff accommodation available on site
- Live and work in the beautiful Canadian Rocky Mountains
- We offer a unique and engaging work environment with breathtaking views.

Stone Creek Resorts Inc. is committed to supporting a diverse workforce for various communities within which we operate. We encourage all qualified professionals without regard to race, gender identity, colour, sex, marital/family status, citizenship, religion, sexual orientation, aboriginal status, age, etc.