



SILVERTIP[®]
CANMORE * ALBERTA

First Cook

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 Second Cook at Silvertip Resort is an entry level position where you will learn specific kitchen techniques of food preparation that are required to uphold one of Canada's top resorts. Working with a dynamic kitchen team, you will help to ensure Silvertip Resort continues to exceed the memorable experiences for our guests attending golf tournaments, corporate events, and weddings. Duties include preparation of all menu items in your perspective work area working with the Executive chef and kitchen team to ensure the highest standards are maintained. As a Silvertip Resort team member, you will be responsible for maintaining a healthy and safe work environment for all fellow team members and our 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:

- Responsible for the production, preparation, and presentation of all food items, ensuring highest quality at all times.
- Ensure that all food health sanitation and standards are maintained.
- Monitoring and inspecting all food items received for quality and condition
- Assisting in the training of new kitchen team members.
- Ensure proper equipment operation and maintenance procedures are observed.
- Ensure work assignments and daily tasks are completed and the end of the workday
- Communicate with the Executive Chef, Sous Chefs, and kitchen team.
- Support all kitchen team members as needed.
- Ensure proper recycling procedures are adhered to.
- 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.
- Be continually aware of and maintain the highest standards of personal hygiene and dress.
- Attend meetings and training courses as required.
- Any other duties as assigned.

Requirements:

- Red Seal Certification is a requirement or equal experience
- Food Safe Certification
- Minimum 3 years kitchen experience
- Previous fine dining experience is an asset
- First Aid Certificate is an asset
- Able to work in a team environment
- Able to deal with people sensitively, tactfully, diplomatically, and professionally at all times
- Highly flexible, with solid interpersonal skills that allow one to work effectively in a diverse working environment
- Able to effectively communicate both verbally and in writing
- Able to work well under pressure
- 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 desktop computer and tablets and peripherals
- Extremely Fast paced environment
- Able to stand for extended periods of time
- Lifting or moving up to 50lb

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.