

#SLCCWhistler



Position Description

Title:	Sous Chef – Fixed Term July to October
Reporting to:	Executive Chef
Overview:	Come work with us at the Tourism Industry Association of Canada National Indigenous Tourism Award winner of 2021. An important part of the culinary team, this person is responsible for helping in the kitchen and on the floor. This is an active role that involved assisting Chef with service set up, food preparation, menu planning and action stations.
About SLCC:	<p>The Squamish Lil'wat Cultural Centre (SLCC), where mountains, rivers and people meet, embodies the spirit of partnership between two unique Nations who wish to preserve, grow and share our traditional cultures.</p> <p>The vision of the SLCC is to share our cultural knowledge to inspire understanding and respect amongst all people.</p>

What we are counting on you for (deliverables and expectations):

- Assists Chef with food preparation and may take the lead on food preparation for events.
- Maintains organization and cleanliness in kitchen and dish area.
- Sweeps and mops all floor area at end of each shift.
- Closely monitor dishwashers water temperature and water/chemical levels; reporting any functional or mechanical problems to the Chef immediately.
- Manages disposal of all garbage, food waste and recycling to designated area.
- Assists with ordering, menu planning, inventory and inputting management.
- Support with menu tasting and action stations.



- Manage leftovers from catering events.
- Follow all SLCC policies and procedures.

Every Member of the SLCC Team

- One the best things about the SLCC is our small, close-knit team. While the above expectations are the majority of this role, it is expected that all team members will come together to help each other out, outside the boundaries of their job description.
- Lives the SLCC values of Passion, Empowerment, Collaboration and Equality
 - Passion: Has a voice in sharing the pride of cultures; creates a sense of connection and belonging; and brings a sense of humour.
 - Empowerment: Takes ownership and follows up; trusts self and each other; and openly ready to learn and grow through successes and mistakes.
 - Collaboration: Works closely with team towards a common goal; acknowledges differences and draws on each other's strengths; and shares own perspective while also being curious about other's perspectives.
 - Equality: We treat others as we would like to be treated, with fairness and respect.

What you will bring to our team (experience and attributes):

Attributes

- Proven ability to work independently as well as part of a team.
- Can take direction quickly and efficiently.
- Positive attitude and strong customer service focus.
- High level of organization, problem solving and decision-making abilities.
- Self-motivated with a positive attitude.

Experience and Education

- Minimum of 2 years kitchen experience preferably with event experience.
- Food Safe training required.
- Willingness to work a varied and flexible schedule that includes morning, evenings and weekends.
- Ability to stand and work for long periods of time.
- Ability to lift up to 50 pounds.
- Cooking, grill and basic knife skills required.
- Clear criminal background check.

Application and Selection Process:

- Please apply by sending your cover letter and resume to human.resources@slcc.ca by July 16, 2023.

We are committed to diversity, equity and inclusion for all people and hire using these principals.

