

#SLCCWhistler



## Position Description

<b>Title:</b>	<b>Lead Cook, Events &amp; Catering – Summer Seasonal (May – October)</b>
<b>Schedule &amp; Compensation</b>	Part time (approximately 24 hours per week), evenings and weekend availability required. \$25/hour + gratuity
<b>Reporting to:</b>	Executive Chef
<b>Overview:</b>	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 involves assisting the Executive Chef with service set up, food preparation, and menu planning.
<b>About SLCC:</b>	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.  The vision of the SLCC is to share our cultural knowledge to inspire understanding and respect amongst all people.

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

- Assists Executive Chef with food preparation; may take the lead on menu preparation for events.
- Assists with ordering, menu planning, and inventory management.
- Support with menu tasting and action stations.
- Team leadership, coaching and training.
- Contributing to a cohesive and positive “one team” experience, both front and back of house



- Manage food inventory from catering events to support and optimize the Thunderbird Café experience.
- Maintains organization and cleanliness in kitchen and dish area, and ensures opening/closing procedures are followed.
- Closely monitor dishwashers water temperature and water/chemical levels; reporting any functional or mechanical problems to the Executive Chef immediately.
- Ensures disposal of all garbage, food waste and recycling to designated area
- 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**

- Self-motivated, with a 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.
- Strong organization, problem solving and decision-making abilities.

#### **Experience and Education**

- Minimum of 2 years culinary experience, preferably with event experience.
- Lead or Supervisory experience is an asset.
- Food Safe training required.
- Willingness to work a varied and flexible schedule that includes 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](mailto:human.resources@slcc.ca) by May 21<sup>st</sup>, 2024
- We thank all applicants for their interest however, only those candidates selected for further consideration will be contacted.
- If you are selected for an interview, there may be multiple steps in our selection. We are committed to diversity, equity and inclusion for all people and hire using these principals

