



## Position Description

### Sous Chef

#### About the SLCC

The Squamish Lil'wat Cultural Centre is an Indigenous owned not for profit. We embody the spirit of partnership between two unique Nations who wish to preserve, grow and share their traditional cultures. At the SLCC our purpose is to uplift the Skwxwú7mesh and Lílwat7úl people, with pride and visibility on their land.

#### About the Role

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.

The hourly wage band starts at \$26/hour based on experience + gratuities. 32+ hours /week. The role reports directly to the Executive Chef.

#### What we count on you for – Key Deliverables and Expectations:

- Assist and lead (in the Chef's absence) in all food preparations and execution.
- Maintains organization and cleanliness in kitchen and dish area.
- Oversea and confirm floors are swept and mopped each day.
- 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 in menu writing, tasting and execution.
- manage all food and equipment before and after events. Manage leftovers from catering events.
- Schedule support with Writing printing and verification of hours worked.
- Follow all SLCC policies and procedures.



- Proficiency in written and spoken English

### Every Member of the SLCC Team

One of 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 and live the SLCC values of Passion, Empowerment, Collaboration and Equality.

- Passion: Shares pride in culture, fosters connection and belonging, and brings a positive sense of humour.
- Empowerment: Takes ownership, follows through, trusts self and others, and stays open to learning from both successes and mistakes.
- Collaboration: Works toward shared goals, values diverse perspectives, and contributes openly while remaining curious about others.
- Equality: Treats everyone with fairness, respect, and consideration.

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

#### Attributes

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

#### Experience and Education

- Previous experience in hospitality, tourism, or event coordination
- Knowledge of food & beverage or banquet operations
- Experience with venue operations
- Proficiency in Microsoft Office; experience with event or booking systems is an asset
- Clear criminal background check required upon hire.

Please apply with a cover letter and resume to [careers@slcc.ca](mailto:careers@slcc.ca)

*We thank you very much for your interest and will only be contacting candidates we are moving forward with an interview. We are committed to diversity, equity and inclusion for all people and hire using these principles.*



**Skwxwú7mesh Lílwat7úl**  
SQUAMISH LÍLWAT CULTURAL CENTRE