

2nd Cook

Job Description

The 2nd Cook is responsible for assisting the Head/1st Cook in preparing of all meals and ensuring the kitchen, dining and living areas are clean and sanitary at all times. They must be able to work fast yet diligently with a focus on consistency while open to direction. Comfort with kitchen equipment and knife skills are required.

Location and Shifts

- Work would be at the Sqemel Lalem (Pithouse Lodge) near Hope, BC.
- Shift are typically on a 20 and 10 rotation and hours could range from 8-12 per day depending on guest occupancy levels.

Job Qualifications

- FoodSafe
- 2 years kitchen experience
- Great communication
- Speak, read and write English
- Completion of High School
- Team player and are able to provide support, motivation and encouragement to others
- Works safely and responsibly
- Excellent attention to detail and well developed organizational skills
- Strong work ethic with an ability to work independently and in a team environment
- Maintain a professional appearance at all times.

General Duties and Responsibilities

- Food preparation including; sandwiches, vegetables, salads, soups etc.
- Assist Head/1st cook with inventory counts
- Prepare hot cereal and breakfast accompaniments
- Set up build your sandwich station, fresh fruit, vegetables and snacks.
- Restock, clean and tidy lunch table and accompaniments as required
- Breakfast preparation; rolled bacon, cut hash browns, scrambled eggs, check quantity of fruit required.
- Clean up breakfast line, dining room, dry breakfast line, lunch table, pots, pans, dishes and cutlery
- Start premade sandwich prep. Check with chef regarding leftover meat that can be utilized or cooked.
- Prepare, portion and wrap snacks as per the 1st Cook requires
- Set up lunch box station
- Sweeping and mopping floors, wiping tables and counters
- Breaking down cardboard boxes
- Report to supervisor concerning all issues related to food, equipment and staff
- Learn the Head/1st cooks role so the 2nd cook can assist when necessary
- Administration, inventory and ordering
- Maintain kitchen appliance maintenance; cleaning vents and exhaust areas
- Assisting with preparation and disassembly for moving and relocation
- Adhere to specific tasks; camp fire drills, HACCP



SHXW'OWHÁMÉL - LANDSEA LP (SLLP)

- Uphold all policies and practices of LandSea Camp Services
- Wear proper uniforms at all times

Physical Requirements

- Stand, walk, stoop, kneel, or crouch for long periods of time
- Repeat the same movements including fast, reparative movements of fingers, hands, and wrists
- Use muscles to lift, push, pull or carry objects up to 50 lbs
- Reach with hands and arms
- Use hands to handle objects and tools

We are interested in all applicants and would strongly encourage Shxw'owhamel Nation members to apply. Please self identify in your application.

Interested applicants please email resumes to employment@landseacamps.com