

BELLA COOLA HELI SPORTS

- JOB POSTING -

Position Title: Sous Chef

Reports To: Lodge Manager (supervised by Head Chef)

Location: Remote (shift work)

Schedule: 14-days on, 7-days off (approximately)

Terms: Seasonal Full-Time

Job Description

We are looking for an exceptional culinary leader to add their creativity, passion, and talents to our team. The Sous Chef will assist the Head Chef in delivering a culinary program set to impress even the most discerning clients. We are a small culinary team, therefore no duty or task related to running a kitchen is off the table (washing dishes, cleaning, prep, etc).

Candidates must thrive in a dynamic working environment, be hardworking, like meeting new people, and be highly skilled at creating delicious and healthy meals. Working here is a lifestyle, and candidates must enjoy working in an intimate and remote environment.

Duties include supporting all aspects of planning, ordering, provisioning, stowing, and preparing meals and snacks for up to 20 guests and 20 employees in a remote environment.

Our culinary program is intended to be a highlight for our guests, expectations around presentation and quality are high. Lodge-life days are long and hard work, however our schedule provides a great opportunity for travel and R&R between shifts.

Qualifications

A Must

- Red Seal or equivalent experience.
- Food Safe Level 1.
- Embody well-rounded culinary skills.
 - Highly skilled with preparation, presentation and plating.
 - Sound knowledge of baking, butchery, and cooking in a variety of themes.
 - Strong time and inventory management skills with high tolerance for being flexible.
- Enjoy assisting with creative menu planning
- Able to happily accommodate individual guest's dietary needs and preferences... with a smile.
- Excellent interpersonal skills with a focus on guest service at all times. This position requires significant social interaction with both guests and coworkers. Personal presentation and professionalism are key.
- Proven ability to manage stress and handle adversity. Candidates must be able to follow orders and change plans quickly.
- Able to work away from home and work long hours.
- Must either be a Permanent Resident or Canadian Citizen.

Preferred

- Knowledge of wine pairing.
- Experience working in a remote lodge environment.

Pre-Requisites for Successful Candidates

Strong Work Ethic – Our Sous Chef’s must take great pride in their craft, as our culinary program is indented to be a highlight for our guests. This is a complex operation, with complex logistics, so candidates must be able to adapt and pivot plans at a moments notice. The days are long, and working a number of consecutive days can be challenging.

Outdoor Enthusiast – We operate in one of the most rugged and remote areas of British Columbia, and while beautiful, it may not be for everyone. We are looking for wilderness enthusiasts to share in our passion for exploring this incredible region.

Charismatic and Engaging – Our people are our most valuable asset in crafting our guest’s experience. Our guests love to meet the talent behind their meals, and it is here we hope to see personality and professionalism shine.

Perks

4% Vacation Pay.

Lodging and meals provided while on shift.

Transportation to and from Vancouver

Staff heli-skiing and hiking opportunities (when space and skill permit).

Flexible work year, allowing for travel during the off-season.

Gratuities.

Unique work environment where lifelong friendships with staff and guests begin.

Please email employment@bellcoolahelisports.com with your application.



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