



Head Chef

Employer: Elysia Resort on Quesnel Lake, BC

Terms of Employment: Temporary, Full Time, Seasonal

Salary: To be negotiated; Room & Board; Gratuities

Anticipated Start Date: May 1, 2008

Length of Position: Approximately 5 ½ months

Location: Elysia Resort on Quesnel Lake 1 hour East of Williams Lake

Skill Requirements:

Credentials: Food Safe Certificate, Red Seal desirable

Experience: Minimum 2 years experience

Types of Meals/Food Prepared: Breakfasts, Lunches, Packed Lunches, Dinners, Staff Meals

Specific Skills: Prepare and cook full course meals; Prepare dishes for customers with food allergies; Ensure quality of food and determine size of food portions; Order supplies and equipment; Maintain inventory and records of food, supplies and equipment; Work with specialized food equipment; Inspect and clean and work areas; Wash dishes; Manage kitchen operations

Job Description: Required to cook a la carte full course meals for guests as well as prepare meals for staff. Menu planning, event planning, preparation of food, as well as cooking some lunch shifts and breakfast shifts. Happy Team Player. We are a small, friendly and secluded resort and are often required to help in other areas of the resort.

Transportation/Travel Information: Own transportation

Work Location: Remote wilderness fishing resort on Quesnel Lake, accessible by vehicle