



EMPLOYMENT OPPORTUNITY

BREAKFAST CHEF

POSITION TYPE: SEASONAL

LOCATION: PEEL INLET

POSITION SUMMARY

This position is seasonal, and reports to the Head Chef at Ocean House. The Breakfast chef is primarily responsible to prepare breakfast buffet and a la carte items. In addition, the Chef will prepare lunches for guest excursions, assist with preparation for the lunch menu, and assist with staff meal preparation. The Breakfast Chef will have a demonstrated commitment to high quality food, representing the best of Haida Gwaii cuisine, and for supporting good customer relations. The Breakfast Chef will be part of a team. This position will operate from May 29th until September. This position works seven days a week and will perform other related duties as required.

KNOWLEDGE, SKILLS AND ABILITIES

- Effective communication skills
- Comfortable and thrives as part of a team
- Ability to prioritize and multi-task, with good customer relations skills

TRAINING, EDUCATION AND EXPERIENCE

- Current FoodSafe Level 1
- At least three years' professional cooking experience
- Red Seal an asset

Or the equivalent combination of training, skills and experience.

HOW TO APPLY

Please send a cover letter, resume, and copies of certifications held to hr@haico.ca
Please note positions will be filled as qualified applicants are identified.

Preference in hiring will be given to qualified Haida applicants.