

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
Company Overview	<p>Bella Coola Heli Sports operates in the glaciated wilderness of BC's central coast. We provide world-class skiing in the winter and connect our guests with incredible wilderness adventures in the summer. We operate from five remote properties, three of which are in the Tatla Lake region of the Chilcotin's, and two which are in the Bella Coola Valley. We boast the largest heli-skiing tenure of any operator in the world and our Himalayan like mountains draw outdoor enthusiasts from around the world.</p> <p>Our enthusiastic team works hard to play hard and is dedicated to perfecting the travel experience through the highest standards of hospitality... all with some fun and personality! To thrive here you must love the outdoors and rural living.</p>
Job Description & Responsibilities	<p>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).</p> <p>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.</p> <p>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.</p> <p>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.</p>
Working Environment	<p>Lodge life isn't for everyone, but for those it is, it's a dream. This culinary work is challenging and demanding, and different from your average restaurant kitchen. Successful candidates must be inherently motivated by a passion for food service and must enjoy creating memorable experiences for our guests.</p> <p>Additional Details</p> <ul style="list-style-type: none">- This job is in a remote area of British Columbia. Employees are required to find their own way to Vancouver or Whistler to catch provided transport for work shifts- You must be able to lift, carry, or otherwise move and position up to 20-pounds and you must have manual dexterity in order to operate job-specific equipment- Be able to work evenings, weekends, and holidays based on the needs of the business- Candidates must contribute positively to the team, both at the work post, and towards the lodge experience in general, and there must be a willingness to assist other members of the lodge team, as needed
Qualifications	<p>A Must</p> <ul style="list-style-type: none">- 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



Bella Coola Heli Sports

- 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.
- Transportation to and from Vancouver
- Lodging and meals provided while on shift.
- 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.

How To Apply

Email employment@bellacoolahelisports.com.

