



REQUIRED TRAINING, EDUCATION, EXPERIENCE AND CERTIFICATION

JOB TITLE: Assistant Chef

REPORTS TO: Lodge Manager/Head Chef

Training and Education

- Must be able to understand, speak, read and write in English
- Must be able to perform basic math skills for cooking measurement conversion and doubling or reducing portions
- Must have valid Food Handler's Certificate

Experience

- Minimum 2 years cooking and baking experience
- Pastry and line cook experience considered an asset

Aptitude

- Must have exemplary teamwork skills to ensure the promotion of an efficient and positive workplace environment
- Must be personally committed to completing duties and responsibilities within time requirements and to company standards
- Must be comfortable taking initiative in supporting the chef in the proper execution of kitchen procedures
- Must be able to maintain a positive attitude in stressful and time-restricted situations
- Must be able to adapt quickly to change and to remain flexible when dealing with changes in meal times, tour requirements or limited grocery items resulting in menu changes.
- Must be able to follow directions precisely and cheerfully and perform tasks without complaint and voicing distastes on a regular basis.

Physical Requirements

- Long periods of standing and walking are required
- Lifting and carrying grocery boxes, flour bags and hot dishes
- Must have excellent personal hygiene and follow company dress code policy