



Food Prep

Reports To Chef

Purpose of the Job

Assist the Chef with food preparation

Duties & Responsibilities

- Assist with the daily preparation of pizzas, cutting of vegetables/meats, assembling sandwiches
- Keep the self service area supplied (pastries, sandwiches)
- Assist with the daily upkeep of the steam table (cleaning, water & temperature levels)
- Responsible for the cleanliness of the kitchen
- Read, understand and comply with all Resort Policies and Procedures
- Other duties as assigned

Skills & Educational Requirements

- Minimum one year experience in the food service industry
- Proper Food Service certificates
- Food Handler Training
- Knowledge of ovens and Safe operation procedures of kitchen utensils and equipment with the ability to train kitchen staff
- WHMIS
- Strong communication and problem solving skills
- Knowledge of Ski Industry Policy and Procedures an asset

Physical & Time Requirements

- Shift Hours
- Be on call and available, if required, on days off
- Overtime may be required
- Follow lunch, washroom and break procedures as directed
- Physically fit to lift up to 40 lbs, assisted lifts with anything over 40 lbs
- Ability to stand for long periods of time
- Stability to walk on uneven surfaces and icy conditions
- Communicate, converse with and exchange accurate information with fellow crew members and other departments in a polite and professional manner