

BELLA COOLA HELI SPORTS

- JOB POSTING -

Position Title	Head Chef
Reports To	Lodge Manager
Location	Remote (shift work)
Schedule	20-days on, 10-days off (approximately)
Terms	Seasonal Full-Time (Day Rate starting at \$250/day commensurate with experience, plus gratuities)

Company Overview 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.

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.

Job Description We are looking for an exceptional culinary leader to add their creativity, passion, and talents to our team. 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... with flexibility to travel in the offseason, yet incredibly hard work when we're on.

Duties include all aspects of planning, ordering, provisioning, stowing, and preparing meals and snacks for up to 20 guests and 20 employees in a remote environment. This position also oversees our culinary team – Sous Chef and Kitchen Assistant.

Qualifications

A Must

- 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 creative menu planning, as meals are prepared and served to the same guests over a multi-day stay.
- Able to happily accommodate individual guest's dietary needs and preferences... with a smile.
- Excellent interpersonal skills with a focus on guest service at all times. This position requires significant social interaction with both guests and coworkers.
- 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.



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Preferred

- Knowledge of wine pairing.
- Experience working in a remote lodge environment.

Pre-Requisites for Successful Candidates

Strong Work Ethic – Our Head 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 strategic planning is critical in order to be successful. 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

Extended Health Benefits.

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.

Transportation to and from Vancouver.

Unique work environment where lifelong friendships with staff and guests begin.

