



Sous Chef

Who Are We?

Located on the East Shore of Kootenay Lake, Kokanee Springs Resort by Pinnacle Lifestyles is currently seeking a Sous Chef to join our team in the REFRESH Kitchen & Bar.

REFRESH Kitchen & Bar is the resort's only on-site restaurant offering breakfast, lunch, après-golf and dinner service with indoor dining, patio dining, and take-out. As a key part of REFRESH Kitchen & Bar's back-of-house team, your primary responsibility will be to work alongside the Executive Chef to create the utmost in quality for every meal, ensuring every guest has an amazing dining experience. You thrive in a fast-paced environment, believe in championing a fun and safe work environment, and consistently provide exceptional culinary skills while maintaining impeccable professionalism.

We are currently on the hunt for a Sous Chef - AM & PM shifts available for our 2025 Season!

Who Are You?

You are crucial to delivering the REFRESH vision for the exceptional culinary guest experience all while upholding Kokanee Springs Resort's core values.

- Ensure consistent food preparation and the highest caliber of food presentation, taking advantage of all opportunities to improve upon both, and ensuring communication with the Executive Chef.
- Ensure cleanliness and hygiene are maintained in the various kitchen areas including refrigerators and storerooms and that food products are rotated to ensure high standards of freshness. Ensure refrigerators and storerooms are organized and maintained in the various kitchen areas daily and that all food products are stored following provincial regulations.
- Supervise and participate in the production and presentation of all food products to maintain the best quality food style possible.
- Provide ongoing input for menus, creating, developing, and recommending recipes, for the use of other staff, to create a consistent and quality food product.
- Aid the Executive Chef in ordering and inventory of food products for the preparation and operation of an efficiently run kitchen.
- Conduct yourself as the Executive Chef would in their absence, following their values and positive motivation tools.
- Assist and coach in the organization of other staff to reduce the workload or meet the deadlines of the department

What You Bring:

- Minimum 2 years of Supervisory or higher experience

- Minimum of 5 years combined in fine dining, banquets & line cooking
- Red Seal in Culinary Arts, Trade Papers or equivalent
- Positive attitude and a team player
- Food Safe Level 1 Certified
- Able to lift or move up to 50lbs may be required.

Compensation & Benefits

- **Hourly Rate:** starting at \$22.00 per hour, plus gratuities
- **Benefits:**
 - Free golf
 - Casual uniforms
 - Private staff accommodation
 - Discounts on food and golf shop purchases
 - Hotel and golf discounts for friends and family
 - On-site parking

Join our team and bring your culinary skills to life while helping us deliver exceptional dining experiences!