

Seasonal corporate fishing lodge located on Stuart Island requires a chef for the coming season, mid-end May to end of first week of September.

Duties to include: assisting chef with meal planning, prep, execution and presentation. Guest meals are provided three times a day with an emphasis on fresh, local cuisine with attractive presentation. A variety of tasks will be asked of the successful candidate and can be discussed at time of interview.

The position is live in with dedicated off island breaks during the whole season. Long hours are a regular occurrence and should be expected. All accommodation, travel to and from the island and meals are included.

Successful applicant should have the ability to work in a supervised environment but should also have the qualifications and confidence to work unsupervised as the situation demands. Successful applicant will have current food safe certificate, be a tidy and organized individual and be able to monitor stock and organize food orders.

Hourly rate is to be discussed with successful candidate and is based on qualifications. The position would suit a third or fourth year Culinary Art student. Please reply with resume.

Contact:

Joy Sarauer – chef/manager

Eagle Creek Lodge

Stuart Island BC

VOP 1V0

250-203-0002

joy.sarauer@paccar.com