



Liard Hot Springs Lodge – Job Posting

TITLE: Cook
REPORTS TO: On-site Manager / General Manager
LOCATION: Liard Hot Springs Lodge, Mile 497 Alaska Highway
TERM: Full – Time Position (Rotation Schedule 15 days on, 13 days off)
EFFECTIVE DATE: ASAP
CLOSING DATE: Until Filled

Liard Hot Springs Lodge requires a Cook, under direction of the On-site Manager, will prepare, present, store and dispatch all food products, specifically, for the Dining Room and Take-out. This position will lead the kitchen in a professional manner that encourages a positive and learning working environment. This position will include various functions to pre-set menus specifications within given time limits, according to the standards of Liard Hot Springs Lodge and in compliance with all health and safety regulation by ensuring adherence to all sanitary and safe food handling guidelines at all times.

Core Competencies

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|----------------------|------------------------------------|-------------------|
| Ethics and Integrity | · Accountability and Dependability | · Organization |
| · Leadership | · Self-directed & Motivated | · Time Management |
| · Team Work | · Cordial & Hospitable | · Communication |

Minimum Qualification Requirements:

- Mature individual of professional presentation with combination of related training, strong work ethic, positive team attitude and highly motivated with the ability to work independently
- Minimum of 2 years experience in kitchen preparation and short-order cooking
- Minimum of 6 months experience working in a similar remote capacity
- Must be able to communicate sensitively, tactfully, diplomatically and professionally at all times with managers, kitchen and dining room personnel
- Able to work under pressure and perform task switching capabilities
- Highly flexible, with strong interpersonal skills that support working effectively in a diverse work place
- Physical fitness: be able to reach, bend, and frequently lift 40 pounds, and be able to work in a standing position for long periods of time
- Excellent organization skills and strong attention to detail
- Successful completion of a criminal record check
- Food Safe Certificate, First Aid Certificate, WHMIS Certificate

Working Conditions:

- Live and work on-site, with other employees, in remote location with limited services
- Repetitive and strenuous work
- Facility operates with diesel generator power, artesian well water service, septic tank system
- Overtime as required

If you feel you would be a great addition to our team, please submit your resume:

Madeline Burke
Email: madeline.burke@dehtai.com
Cheri Bourgoin
Email: cheri.bourgoin@dehtai.com