



Pizza Chef

Who Are We?

Kokanee Springs Resort is an iconic, bucket-list-worthy destination featuring one of the finest golf courses in British Columbia since 1968. The course-side luxury villas, the 60-room lodge and the new RV Park at Kokanee Springs offer a mixture of casual elegance.

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 part of REFRESH Kitchen & Bar's back-of-house team, your primary responsibility will be to ensure the utmost in quality for every meal you help create, 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 food while maintaining impeccable professionalism.

We are currently on the hunt for Pizza Chefs– full-time & part-time evening shifts for our 2025 Season!

Summary

Pizza Chef responsibilities include preparing pizza dough, slicing and chopping toppings like vegetables and meats and executing customers' orders considering special requests. To be successful in this role, you should have experience with various pizza types and be available to work during evening hours.

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. You're also a total go-getter with a passion for the outdoors.

Some of what we want from you:

- Ensure and provide consistent food preparation and the highest caliber of food presentation, following Kokanee Springs Resort food service and hospitality standards, and ensure communication with the food service staff and supervisors
- Strong, effective, and polite communication
- Promote professional work habits and encourage fellow staff to act with integrity
- Work experience as a Pizza Chef or similar role in a restaurant
- Hands-on experience with preparing and baking pizza dough
- Familiarity with professional kitchen equipment
- Work in shifts will be evenings
- Understanding of food hygiene with Food Safe Certification

What You Bring:

- A passion for the culinary arts
- Passion for creating unique pizza options
- Positive attitude and a team player
- Food Safe Level 1 Certified
- Able to lift or move up to 50 lbs may be required.
- Knowledge of proper sanitation procedures and food-safe guidelines.
- Positive attitude and a consistent display of professionalism.
- Innovative, detail-oriented, and quality-conscious.
- Ability to take constructive feedback and leadership.
- Team spirit

Compensation & Benefits

- **Hourly Rate:** starting \$19.00 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

To apply:

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