



## **Morning Cook**

### **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 Morning Cooks – full-time & part-time shifts available for our 2025 Season!

### **Summary**

The Morning Cook, under the direction of the Sous Chef and/or Executive Chef, will prepare, present, store, and dispatch all food products. This will include various functions to pre-set menu specifications within the given time limitations as previously determined by the Executive Chef and guests, according to the standards of Kokanee Springs Resort and in compliance with all health and safety regulations by always ensuring adherence to all sanitary and safe food handling guidelines.

### **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 to the food service staff and supervisors, specifically but not limited to Food Production operations within the kitchen.
- Strong, effective, and polite communication
- Promote professional work habits and encourage fellow staff to act with integrity.
- Maintain product consistency by following standards and regularly conduct inspections of seasonings, portions, and appearance of food prepared as per culinary guidelines.
- Ensure that the kitchen prep area is always maintained at the highest level of cleanliness, especially during food production.

### **What You Bring:**

- A passion for the culinary arts
- 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.

#### **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:**

Email [gmedhurst@kokaneesprings.com](mailto:gmedhurst@kokaneesprings.com)

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