



Resort Chef

About Wahous Wilderness Lodge

Located on traditional Ahousaht territory, Wahous Wilderness Lodge offers a unique blend of luxury and adventure nestled in the heart of Clayoquot Sound. Our lodge features 16 premium guest rooms, a sophisticated lounge and restaurant, spa facilities, eco-tour activities, and a one-of-a-kind longhouse. Beyond our seasonal eco-tourism activities (May to October), we also host transformative healing and wellness programs for youth and adults.

About MHEI

MHEI is dedicated to fostering economic development that benefits the Ƨaḥuusʔatḥ musčim. We adhere to the principles of transparency, equity, and accountability while upholding our core values: lisʔakstaḷ (respecting one another), Haahupstaḷ (teaching one another), Yaʔakstaḷ (caring for one another), and Huupiiḷ'aḷ (helping one another).

What You'll Do

The **Resort Chef** is responsible for all culinary operations at the lodge, including heading our main dining room kitchen and overseeing the culinary operations within the Long House cultural center and event space and staff kitchen. They will ensure guests enjoy exceptional dining experiences through high-quality food and efficient kitchen management. This position involves creating menus, managing kitchen staff, maintaining food safety standards, and ensuring the lodge's culinary offerings align with its luxury service and atmosphere.

Key Responsibilities

1. Kitchen Leadership and Management

- Lead and manage all kitchen staff including cooks, prep cooks and dishwashers.
- Maintain a productive and positive kitchen environment by fostering teamwork, professionalism, and high performance.

- Supervise daily food preparation, ensuring quality, presentation, and consistency are maintained throughout all meals and dining outlets.
- Develop and maintain kitchen schedules, ensuring optimal staffing levels for busy periods, such as peak seasons, and events.
- Ensure kitchen staff adheres to safety and sanitation standards, including proper food handling, storage, and cleaning procedures.

2. Menu Creation and Development

- Design and plan menus for various dining venues within the lodge, such as the main dining room for breakfast lunch and dinner, cultural meals of salmon cooked over fire and healthy lunch and dinner staff meals.
- Tailor menus to different guest preferences and dietary needs, offering options for vegetarian, vegan, gluten-free, and allergy-sensitive guests.

3. Food and Beverage Operations

- Oversee the execution of meal services in all lodge's dining areas, ensuring guest satisfaction with food quality, presentation, and timing.
- Collaborate with the lodge's front-of-house teams to ensure smooth communication between kitchen and dining staff.
- Provide excellent customer service by engaging with guests, taking their special requests into consideration, and ensuring all needs are met.
- Develop and implement systems for maintaining consistent food quality and timely service, particularly during high-demand periods.

4. Inventory and Cost Control

- Manage food inventory levels, ordering, and stock rotation to ensure efficient use of resources while minimizing waste and spoilage.
- Collaborate with the general manager to maintain relationships with suppliers and ensure the timely delivery of high-quality ingredients.
- Monitor food costs and implement cost-saving measures, working within the lodge's budgetary constraints.
- Ensure effective portion control and that all dishes are prepared according to established recipes and standards.

5. Staff Training and Development

- Train kitchen staff on food preparation techniques, safety standards, kitchen operations, and guest service.

- Foster career development by mentoring junior chefs and encouraging skill enhancement opportunities.

6. Health, Safety, and Cleanliness

- Ensure compliance with local and lodge health and safety regulations, including food handling, sanitation, and hygiene standards.
- Conduct regular inspections of kitchen facilities, ensuring cleanliness and proper organization at all times.
- Implement a proactive approach to risk management by identifying and addressing potential hazards in the kitchen and dining areas.

7. Collaboration with Lodge Management

- Work closely with lodge management to align culinary offerings with the overall guest experience and resort brand.
- Assist in planning and executing lodge events, including banquets, private parties, and outdoor functions.
- Provide feedback to management on guest preferences and menu performance to inform future menu changes.

What You Bring

Qualifications

- 5+ years of experience as a Chef in resorts, hotels, or upscale restaurants.
- Culinary degree or equivalent professional training.
- Proven leadership skills, fostering a collaborative and high-performing team.
- Expertise in regional cuisine, cooking techniques, and food presentation.
- Strong organizational and communication skills.

Preferred Skills

- Experience with high-volume operations and event catering.
- Familiarity with dietary restrictions and accommodating guest needs.
- OFA 3 / Advanced First Aid certification is an asset.

Physical Requirements

- Ability to work in a hot, fast-paced kitchen environment.
- Capable of standing for long periods and lifting up to 50 pounds

What We Offer

- Competitive salary based on experience; \$70,000 to \$85,000
- Two (2) weeks vacation to start.
- Potential for performance based bonus.
- On-site accommodation with meals included.
- A diverse and engaging work environment.
- High level of responsibility and autonomy.
- Opportunities for professional growth and learning.

How to Apply

Send your resume and cover letter to sarah@mhssahousaht.ca

In your cover letter, tell us what makes you the perfect fit for this role and why you're excited to join the Wahous Wilderness Lodge team.

The Resort Chef will be based in Quait Bay.

We are committed to creating a diverse workplace community. If you require accommodation during the selection process, please contact us. Only applicants selected for an interview will be contacted.

Elevate your career and be part of something extraordinary at Wahous Wilderness Lodge!