



SALMON ARM MUSEUM & HERITAGE ASSOCIATION AT

R.J. Haney Heritage Village & Museum

751 Hwy. 97B NE



P.O. Box 1642



Salmon Arm, BC V1E 4P7

Employment Opportunity 2022 Season

Job Description: Chef

Employment Type: Full Time, Seasonal 2022 May 7- September 19, 2022

Wage: Hourly – Rate dependent upon experience and qualifications. Accommodation for the work term can be available

R.J. Haney Heritage Village & Museum is a premier tourist destination located in Salmon Arm, BC. Set on forty acres of pioneer farmland with over 30 exhibits for guests to explore. It offers visitors an opportunity to experience history hands-on with activities, tours and programs like Villains and Vittles Dinner Theatre, the annual car show, High Tea and Harvest Celebration. Visitors discover the local history in a whole new way. The site features a 150 seat restaurant offering daily menu service and caters to the weddings and events at the Village. The Children's Museum and Discovery Centre is a one-of-a-kind opportunity for families to engage in playful learning.

If you are looking for a unique opportunity to showcase your culinary skills and be a part of a team environment, we are looking for you!

The Chef for the Sprig of Heather Restaurant at the R.J. Haney Heritage Village and Museum is an intricate food service team. The Sprig of Heather restaurant is responsible for all the culinary needs for the day-to-day operation, special programs and catered events at the Village.

As the Chef, you will be part of the food preparation team. The Chef is responsible for the full range of kitchen duties typically encountered in resort-style full-service restaurants. Including planning the daily menu, food preparation; ensuring a reasonable amount of baking is on hand, dealing with food-related concerns, and using their creativity and knowledge of food to develop and prepare recipes. The Chef must maintain BC Health Regulations and Food Safety Plan. Complete reports as required. Duties also include directing the activities and supervision of the kitchen staff and volunteers.

Your Responsibilities will include:

- Assist in developing, implementing and recommending menu improvements
- Minimize food wastage
- Assist in the scheduling of kitchen staff and volunteers
- Maintain operational manuals
- Maintain a high level of customer service
- Demonstrate a positive attitude and commitment to teamwork in a friendly, caring atmosphere
- Adhere to sanitation standards as outlined by the Public Health Department
- Ensures all food items are received and safely stored and labelled, including maintaining temperature logs and par stocks
- Seek opportunities to increase revenues, minimize expenses and increase employee productivity without sacrificing guest services

Come and explore the Shuswap's largest heritage attraction!

Real History – Hands-on-Activities – Great Food

- Determine the cost and food requirement when necessary
- Promote professional work habits that will develop respect and will create return business from customers
- Excellent communication skills, interpersonal skills and team-building skills
- Order, maintain and shop for the food inventory of the restaurant and special events
- Excellent attendance, dependability and honest
- Ability to deal with others in a professional manner using tact and good judgment
- Prepare and cook all kinds of food, meals, soups, sweets and any special dishes
- Assists with developing the skills of the cook's helpers, volunteers & dishwashers as required
- Ensures kitchen is cleaned and organized at all times

Physical Demands

- Must be able to stand and exert well-paced mobility for up to 6 hours in length
- Ability to lift and carry 0-25 pounds regularly throughout the shift
- Must be able to push and pull equipment of various sizes and weights (e.g. 25lbs pot of hot water) throughout the shift
- Must be able to kneel, bend, stoop, squat and stretch to fulfill tasks
- Requires grasping, standing, walking, repetitive motions, hearing ability and visual acuity

Requirements

- Previous experience and/or training as a line cook /cook Red Seal Certified
- Presents him/herself professionally, e.g. clean uniform, well-groomed
- Can handle working in an energetic environment
- Excellent working command of the English language
- Canadian citizen / permanent residence or have a valid work visa
- FOODSAFE BC
- Must be prepared to work a variety of shifts and weekends
- Be willing to provide a Criminal Record Check

Pluses

- Able to bake bread, cakes and pastries
- Has formal trade or vocational training certification, e.g. Red Seal

This person should possess the culinary skills to meet the challenges of the restaurant and be very organized and hard working. This person must be physically fit and healthy. They will promote hospitality at all times, welcoming visitors in a courteous, efficient and friendly manner.

Application Process: If you are interested in applying for this position, submit your cover letter resume, references, and other required documentation to the General Manager, R.J. Haney Heritage Village & Museum, Box 1642, Salmon Arm, BC V1E 4P7 or emailed to info@salmonarmmuseum.org.

We are an equal opportunity employer. We thank all applicants for their interest. Only those applicants being considered will be contacted.