



Prep Cook

Whistler Blackcomb's mission is to create the best memories for you... again and again!

Why you'll love working in Food & Beverage:

- Best meal benefits
- The world's best commute to and from our on-mountain locations
- Gain valuable work experience and transferable skills
- Numerous opportunities for career advancement
- Meet great people and make life-long friends... and nobody parties like F&B!

Position Status: Full Time (30-40 hours/week) Part Time (16-29 hours/week) Seasonal, Hourly
Seasonal positions can be differentiated from year round jobs as they have predefined start and end dates. These dates may vary due to seasonal business fluctuations.

Position Summary:

Your previous kitchen experience coupled with a positive team-driven attitude is required for this position.

What you'll be doing:

- To understand and comply with Whistler Blackcomb's HACCP and Food Safe Programs.
- To ensure that food is received, stored, handled, prepared, and presented in a timely hygienic manner.
- Prepare food on demand on short notice.
- Responsible for keeping the kitchen area clean, tidy and organized including the freezers and coolers.
- Assist in front-line service when necessary.
- Prepare food for the following day.
- To ensure that temperature monitoring is done correctly, timely, documented & any critical limits brought to the attention of your supervisor.
- To report any Food safe issues that can't be corrected to your supervisor immediately.
- We are a company that works together and throughout the season you may be required to assist other departments as needed.
- Live and work by our core values: Teamplay, Employee Experience, Striving to be the Best, Customer Loyalty, Honesty and Integrity, Community and Environment, and Playing Safely.
- Always show up on time, in uniform, and adhere to the grooming policy!.

Qualifications:

- Food Safe Certificate 1 (Course will be offered)
- Cooking exposure to various kitchen machinery such as grills, fryers and ovens is necessary
- 1 year kitchen experience in a high-volume kitchen facility is required.
- Ability to work under pressure.
- Ability to handle a station.
- Willingness to learn and take direction.
- Basic knife skills.

- Proof of criminal record check