

Job Description – Line Cook

Job title	<i>Line Cook</i>
Location	<i>Stewart/Bell2 Lodge – Cassiar Highway, 249km, Northern BC</i>
Reports to	<i>Head Chef, Lodge Manager</i>
Updated	<i>September 2025</i>

Job Summary

Last Frontier Heliskiing is currently looking for a motivated individual to fill the role of Line Cook for the upcoming heliskiing season.

The Line Cook, reporting to the Head Chef and Lodge Manager, is to provide quality dishes which have been prepared, cooked and presented according to company standards and within timescales required for the restaurant.

The ideal candidate is keen to be a jack of all trade with a positive attitude and proven flexible approach.

This role is required to assist daily with all aspects of kitchen maintenance to include cleaning schedule, stock rotation, dishwashing.

Essential Duties and responsibilities.

- All aspects of food preparation, cooking and presenting of dishes according to company guidelines / customer preferences.
- Maximizing customer satisfaction in the dining room by providing the highest quality of food while considering cost constraints.
- Maintain product consistency by inspections of products and produce which are delivered.
- Liaise with kitchen staff and food service/bar staff regarding customer orders and general service of kitchen operations.
- Maintain a safe and hygienic working environment, to include proper storage of food, equipment, utensils and implements, prevention of working environment hazards and accidents at work. Following an accident, ensure proper first aid and emergency procedures are followed.
- Daily temperature checks of fridges, freezers, storage areas, deliveries and recording assessment
- Abiding by all legal requirements, food hygiene regulations and food safety laws.
- Cleaning, sanitizing and disinfecting all kitchen areas daily.
- Maintaining and handling knives safely throughout work activities.
- Maintaining a professional, safe and hygienic appearance on duty.
- Dishwashing activities including use of machine (storing, stacking and pre-rinsing), cleaning the filters and dishwashing equipment.
- Attend all meeting and training sessions, as requested.
- Comply with all company policies and practices.
- Any other duties as directed by the Chef or Lodge management.

Qualifications

- Ability to communicate effectively with clients, management and co-workers.
- Ability to respond effectively to changing demands.
- Ability to think clearly and make quick decisions.
- A friendly personality and genuine desire to help and please others.
- A professional manner and a calm, rational approach in hectic situations.
- A professional manner and a flexible approach under pressure
- Energetic and patient, with the ability to work independently
- Excellent time management skills.
- Excellent communication and interpersonal skills, especially when dealing with speakers of other languages.
- Passion for adventure and the outdoors is welcomed.

Working Conditions

Shifts are three weeks on and one week off working ten-hour days.

Transfers to and from Terrace on weeks out are available. Accommodation and meals are provided for all employees while on rotation. Flights not provided. Perks include possible heliskiing following conditions, including being a very strong skier/snowboarder.

Subsidized accommodation, transfer and ski passes are available for your week off if desired out of Smithers with a transfer provided.

Please note we cannot accommodate pets.

If you have a passion for the outdoors, happy to put a smile on people's faces and contribute positively to a team we look forward to hearing from you!

I HAVE READ AND UNDERSTAND THE JOB DESCRIPTION AS STATED ABOVE AND ACCEPT THAT ANY OF THE TASKS MAY BE MODIFIED AND/OR CHANGED. I ACCEPT RESPONSIBILITY FOR KNOWING THE MODIFICATIONS AND/OR CHANGES IN THIS JOB DESCRIPTION. I CAN PERFORM THE ESSENTIAL FUNCTIONS OF THIS JOB AS LISTED ABOVE.

Employee Signature:	
Date Signed:	
Supervisor Signature:	
Date Signed:	