

<b>Job title</b>	<i>Line Cook</i>
<b>Location</b>	<i>Stewart/Bell2 Lodge – Cassiar Highway, 249km, Northern BC</i>
<b>Reports to</b>	<i>Head Chef, Lodge Manager</i>
<b>Updated</b>	<i>May 2026</i>

## Job Summary

As a Line Cook, you will be responsible for preparing and executing high-quality meals while supporting the overall daily operations of the kitchen. This is a hands-on role requiring strong cooking ability, organization, attention to detail, and the ability to perform efficiently in a fast-paced remote lodge environment.

You will work closely with the Head Chef and kitchen team to assist with food preparation, line service, breakfast operations, café production, staff meals, dishwashing, cleaning, inventory rotation, and maintaining overall kitchen organization and cleanliness. The ideal candidate is adaptable, dependable, team-oriented, and willing to contribute to all aspects of kitchen operations as required.

This position spans two distinct seasonal operations. During the summer season, Bell 2 Lodge operates as a hotel, café, and roadside destination serving transient tourists, mining industry clients, contractors, and lodge guests. During the winter season, the operation transitions to Last Frontier Heliskiing, delivering a high-end, all-inclusive lodge experience focused on exceptional food quality and guest satisfaction.

This role requires a strong work ethic, professionalism, flexibility, and the ability to consistently produce quality food in a demanding remote environment. The ideal candidate takes pride in their work, maintains high cleanliness and food safety standards, and works effectively as part of a close-knit team.

## Essential Duties and responsibilities.

- Prepare, cook, and present food items according to company standards, recipes, and service expectations
- Assist with daily breakfast, lunch, dinner, café, and staff meal preparation and execution
- Maintain consistency, quality, portion control, and presentation standards throughout service
- Work collaboratively with the kitchen team to ensure efficient service during busy operational periods
- Assist with preparation of soups, sandwiches, baked goods, grab-and-go items, and café offerings as required
- Support inventory management through proper stock rotation, labeling, dating, and storage procedures

- Receive and inspect deliveries to ensure product quality and consistency
- Maintain cleanliness and organization of all kitchen workstations, storage areas, coolers, freezers, and equipment
- Perform regular cleaning, sanitizing, and disinfecting of kitchen areas in accordance with Food Safe standards
- Complete and maintain daily temperature logs for fridges, freezers, storage areas, and deliveries
- Operate dishwashing equipment safely and efficiently, including pre-rinsing, stacking, unloading, and cleaning filters and machines
- Maintain safe knife handling practices and follow all kitchen safety procedures
- Follow all food hygiene regulations, food safety requirements, and company operational procedures
- Communicate effectively with front-of-house staff and kitchen team members to ensure smooth service operations
- Maintain a professional, well-groomed, and hygienic appearance at all times
- Assist with unloading deliveries and perform heavy lifting as required
- Attend meetings and training sessions as requested
- Familiarize yourself with the Last Frontier Heliskiing Incident Response Plan and participate in operational safety procedures during the winter season
- Maintain composure, professionalism, and efficiency during busy service periods and changing operational demands
- All other duties assigned to support the operation

## Qualifications

- Previous experience working in a commercial kitchen environment preferred
- Strong work ethic with the ability to work efficiently in a fast-paced environment
- Ability to communicate effectively with guests, management, and co-workers
- Strong organizational and time management skills
- Ability to adapt to changing operational demands and priorities
- Ability to work independently while also contributing positively within a team environment
- Professional attitude with a calm and flexible approach under pressure
- Strong understanding of cleanliness, sanitation, and safe food handling procedures
- Food Safe Certificate considered an asset
- Physically fit and capable of performing repetitive and physically demanding work
- Previous experience living and working in a remote lodge environment considered an asset
- Passion for outdoor lifestyles and mountain environments is welcomed

- Ability to work effectively as part of a close-knit live-in team environment
- Ability to appropriately balance work and social life in a remote live-in environment
- All applicants must be legally entitled to live and work in Canada. Those without citizenship or permanent residency must hold a valid work visa for minimum 2 years

## **Working Conditions**

This is a seasonal live-on-site position based in remote Northern BC. Standard work rotations and schedules vary depending on operational requirements and seasonality.

Lodging and all meals are provided whilst on rotation. Employees are required to vacate the lodge during scheduled time off. Transportation between the lodge and Terrace is provided for scheduled rotation changes. During the heliskiing season, alternative transport to Smithers can also be provided, where subsidized accommodation for your scheduled time off is available (winter only).

Flights are the responsibility of the employee, however a company Travel Policy is in place which provides partial flight coverage based on years of service and position within the company.

Please note we are unfortunately not able to accommodate pets.

This type of work environment is challenging and demanding. The people who thrive here are intrinsically motivated by a passion for service, take pride in everything they do, and have a genuine interest in how all aspects of lodge operations come together to create meaningful experiences for our guests.