

## Job Description – Sous Chef

<b>Job title</b>	<i>Sous Chef – Bell 2 Lodge</i>
<b>Location</b>	<i>Stewart – 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 the Sous Chef, you will play a key leadership role within the kitchen team, assisting the Chef in all aspects of kitchen operations while helping maintain high culinary standards, efficient service, and a positive team environment. This is a hands-on position requiring strong cooking ability, leadership skills, organization, and the ability to perform effectively in a fast-paced remote lodge environment.

You will work closely with the Chef to oversee daily kitchen operations including food preparation, breakfast buffet service, café production, staff meals, inventory management, ordering, and kitchen organization. In the absence of the Chef, you will be responsible for leading the kitchen team and ensuring all operations continue smoothly and efficiently.

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, creativity, and the ability to consistently produce high-quality food in a demanding remote environment. The ideal candidate is passionate about hospitality, takes pride in delivering memorable dining experiences, and thrives as part of a close-knit team.

### Essential Duties & Responsibilities

- Assist the Chef in overseeing all daily kitchen operations, ensuring efficient workflow, organization, cleanliness, and consistency throughout service
- Lead kitchen operations in the absence of the Chef, ensuring all meals are prepared and executed to company standards
- Oversee daily breakfast buffet preparation and execution, ensuring quality, presentation, and timely service
- Assist with preparation and execution of café menu items including sandwiches, soups, baked goods, grab-and-go items, and specialty offerings

- Prepare high-quality staff meals and contractor meal plan meals while maintaining consistency and efficiency
- Ensure all food preparation and presentation consistently meets company standards and guest expectations
- Assist with menu development and contribute creative ideas for seasonal features, specials, desserts, and café offerings
- Demonstrate strong understanding and management of food cost, portion control, waste reduction, and product utilization
- Participate in inventory management, stock rotation, receiving, ordering, and maintaining accurate inventory levels
- Maintain proper food storage, labeling, sanitation, and kitchen safety standards in accordance with Food Safe requirements
- Ensure all kitchen equipment, workstations, and storage areas are maintained in a clean, organized, and operational condition
- Support onboarding, training, coaching, and development of kitchen staff while promoting teamwork and professionalism
- Assist with scheduling, task delegation, and maintaining efficient communication within the kitchen team
- Cater to guest allergies and dietary restrictions with strong product knowledge and careful attention to detail
- Work collaboratively with front-of-house staff and lodge management to ensure a seamless guest dining experience
- Maintain composure, professionalism, and efficiency during busy service periods and changing operational demands
- Assist with unloading deliveries and perform heavy lifting as required
- Maintain a professional, well-groomed, and presentable appearance at all times
- Familiarize yourself with the Last Frontier Heliskiing Incident Response Plan and participate in operational safety procedures during the winter season
- All other duties as assigned to support the operation

### **Required Skills & Experience**

- Minimum 3 years previous experience in a similar culinary leadership role required
- Previous experience in a heliskiing lodge, fishing lodge, remote resort, luxury hospitality, fine dining, or modern casual fine dining environment strongly preferred
- Strong culinary skills with the ability to consistently produce high-quality food in a fast-paced environment
- Strong understanding of food cost management, inventory control, portioning, and waste reduction

- Ability to lead and motivate a small kitchen team while maintaining a positive and professional work environment
- Excellent organizational, communication, and time management skills
- Ability to multitask and adapt effectively to changing operational priorities and guest demands
- Strong understanding of dietary restrictions, allergies, and alternative food preparation requirements
- Food Safe Certificate required
- First Aid certification considered an asset
- Physically fit and capable of performing heavy lifting and physically demanding work
- Previous experience living and working in a remote lodge environment considered a strong 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 year-round, live-on-site position based in remote Northern BC. Standard work rotations are on a 3-week on, 1-week off schedule, working 10 hours per day whilst on rotation.

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.