



KITCHEN MANAGER

The Kitchen Manager prepares and cooks a wide variety of food.

Top four reasons to work at SilverStar:

1. **Flexibility:** we will work with you to create a schedule that works for both the employee and SilverStar, allowing you lots of time to get out and enjoy ski/boarding/biking/hiking etc.
2. **Networking:** working closely with all Departments and building friendships that will last a lifetime, with both employees and guests.
3. **Growth:** the opportunity to expand your skills and knowledge through training and development. Work in a fast-paced, friendly environment.
4. **Safety:** this has always been our top priority for both our employees and guests. Since the Pandemic we have updated our policies. Please check our COVID-19 Health and Safety commitment link here: <https://www.skisilverstar.com/mountain-info/health-and-safety/>

Employee Benefits:

As an employee there are many benefits including:

- Free Season Pass (Winter and Summer)
- Free Season Pass for Revelstoke (Winter)
- Free Lift Tickets to all POWDR-owned Resorts – COVID-19 Travel Dependent
- Free Staff Bus to and from Vernon
- Free Ski/Snowboard Group Lessons (Winter)
- Employee Health and Wellness Program including EFAP services
- Discounts on Food & Beverage, Rentals, Retail and Repairs
- Family and Friends benefits on Lift Tickets and Accommodation

Responsibilities:

- Coach and provide leadership to all of the kitchen team.
- May have to monitor or guide kitchen staff
- May assist in menu development
- Set up and preparation of banquets
- May assist in cost control, monitoring and ordering of supplies
- Ensure sanitary cooking conditions and appropriate safe food handling
- Providing training, guidance, supervision and evaluation of all staff working in the kitchen
- Inventory management, ordering and organization
- Maintain COG's
- Track wastage
- Ensure daily HACCP is recorded
- Being aware and planning accordingly to accommodate dietary requirements and food allergies
- Prepare and cook individual dishes or entire meals following company standards

- Ensure consistent food preparation and the highest caliber of food presentation, taking advantage of all opportunities to improve upon both, and ensuring communication to the kitchen staff.

Knowledge, Skills and Abilities:

- Experience with sourcing and ordering food
- Experience overseeing staff in a kitchen
- Ability to deal with high pressure environments
- FOODSAFE Level 1
- Culinary Education Trade Papers, Read Deal or equivalent preferred
- Certifications as required to comply with provincial regulations
- Financial management skills e.g., ability to understand and manage Cost of Goods (COGs), operating budgets, forecasting and scheduling
- Computer literate with MS Office applications

Hours:

- Per week range between 30-45 F/T
- Depending on the establishment operations hours generally range from 6am till 9pm
- \$20 per hour

Possible Future Career Path:

- Sous Chef
- Executive Chef
- Hospitality Director
- Owner/Operator



As our recruitment video says, “Not your ordinary 9 to 5”. We look for applicants that share in our passion for the outdoors and will embrace all that SilverStar has to offer. SilverStar is part of the POWDR Group. POWDR is an Adventure Lifestyle Company® that is locally focused and delivers soulful experiences because that’s what matters to our guests and communities. At SilverStar, we intend to Play Forever. We believe there is nothing better for the soul than to live a balanced life full of adventure, and we believe those in the future should have the same opportunities we have today. To make this happen, SilverStar is committed to doing all we can to protect the environment and enable participation in adventure.

If you care about the environment and are looking for a memorable role that enhances people’s lives while having fun, SilverStar is the place to be.