



## **CHEF / KITCHEN MANAGER**

### **ABOUT US**

Set on the beautiful shores of Stave Lake just one hour east of Vancouver and 30 minutes from Abbotsford, Mission and Maple Ridge BC, Zajac Ranch is a western-themed retreat situated on over 40 acres of pristine forested land whose main objective is to “raise the spirits” of children suffering from severe and chronic illnesses and disabilities. Zajac Ranch is open year round with the summer months being reserved for medical camp sessions. When not in use for our medical camps, the facility is available for public and private group rentals. Revenue raised from facility rentals goes to supporting our camps for children with medical needs.

Zajac Ranch currently offers breakfast, lunch, dinner, and evening snacks for groups from 20 people to a maximum of 120 people. Current dining hall food service format is home style service for medical groups, and buffet style for private and public schools, site rentals, weddings, retreats, conferences and special events.

Zajac Ranch is looking for a reliable, enthusiastic, creative self-starter for the position of Chef / Kitchen Manager who is looking to make a difference in the lives of children and adults. The successful candidate would join our Foundation and take the lead in developing a program of wellness and healthy diet for guests at Zajac Ranch. The successful candidate will be part of a team that will be proud to make the Zajac Ranch Wellness Centre a success.

### **THE POSITION**

This is a position with fluctuating day time working hours depending on rental group and summer medical camp booking schedules.

### **Responsibilities:**

- Food preparation and food production for meal service for breakfast, lunch, and dinner, including barbecues and cookouts.
- Effectively attend to guest preferences and requests such as special diets and food allergies.
- Provide creative input and menu feedback to Head Office Management.
- Establish appropriate menus for various groups, i.e. summer medical camps, adult rentals (weddings, wellness retreats, corporate retreats), public and private school groups.
- Supervision of all kitchen operations including, but not limited to; inventories, ordering, supervising staff and overseeing proper food storage and rotation.
- Proven leadership & strong people skills.
- Follow standards for food presentation and quality, as well as kitchen safety and sanitation.
- Ensure proper maintenance/operation of kitchen equipment.

### **Qualifications:**

- Minimum 10 years culinary experience required
- 2 years kitchen management experience required
- Serving and food preparation Safety Certificates
- Well organized with excellent multi-tasking and communication skills
- Excellent time management skills
- A positive motivator
- Highly adaptable
- The ability to work in a resort / private club environment with focus on client and customer services is essential to success in this role.
- Must have own reliable transportation
- A clear Criminal Record check

Thank you very much for your interest. Please note that only those selected for an interview will be contacted

**Compensation Type:** Competitive salary and benefits commensurate with experience

**TO APPLY**

Please send resume via email with covering letter to:

Sheila Smith

Executive Assistant / Office Manager

kitchenmanager@zajacranch.com

**No Phone Calls Please**