



## 2nd Cook – Job Description

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**Reports To** – Executive Chef & Sous Chefs

### Position Summary

The Second Cook is a key member of the culinary brigade who is responsible for the execution of high-quality food in a consistent manner. The 2nd Cook must be prepared to work in a fast-paced, high-pressure work environment, while maintain the organizational ability to identify and act quickly to prioritize tasks.

### Job Duties

- Daily preparation of cook food ordered in restaurant and lounge in a timely manner.
- Works with other culinary team members to assist where needed.
- Sets up workstation, restocks food items throughout the shift and preps food items.
- Follows recipes, portion controls and presentation specs.
- Prep food for events, café and restaurants.
- Cleans and maintains proper food safe and sanitary standards.
- Works with front of house team to ensure pacing and any special guest requests are met (including allergies and food intolerances).
- Maintain inventory and records of food, supplies and equipment.
- Supervise and train kitchen helpers in preparation of food.

### Knowledge, Skills and Abilities

- Completion of secondary school is required.
- A minimum of 1 year of commercial cooking experience is required.
- Demonstrated knowledge of food & catering trends, quality, production, food cost controls, and presentation required.
- Strong attention to detail & pride in presentation.
- Ability to work standing 100% of the time with the ability to transport up to 50lbs on occasion.





## Employment Details

Positions available: 2  
Employment Term: Full-time, Permanent  
Language of work: English  
Wage: \$18.50/hour  
Vacation: 4% vacation accrual  
Benefits: Extended health care & dental  
Work location: 2131 Lake Placid Road, Whistler, BC

## How to apply

Please send your resume to: [careers@nitalakelodge.com](mailto:careers@nitalakelodge.com)

We thank all applicants for their interest, however, only those candidates selected for an interview will be contacted.

