

Job Title: Assistant Cook/Kitchen Staff - Food Services

Location: Deer Valley Meadows, 39017 Range Road 230, Alix, AB, T0C0B0

Type: Full-time/Part-time Permanent

Salary: \$16-\$20/hour *(Commensurate with experience)*

Accommodation: On-site housing may be available

About Us: Deer Valley Meadows, a premier venue hosting a diverse range of events, is seeking a dedicated and skilled Assistant Cook to join our passionate culinary team. Our center is committed to delivering memorable dining experiences, catering to groups of various sizes - from intimate gatherings to large-scale events. Join us in our mission to create exceptional meals that leave a lasting impression.

Responsibilities:

- Collaborate closely with our Chef and Culinary team to ensure the seamless operation of our kitchen.
- Assist in the preparation and cooking of delicious and high-quality meals for groups ranging from 5 to 500 guests.
- Proficiently handle food prepping, utilizing commercial grills, ovens, mixers, and other kitchen equipment.
- Bring your experience in cooking for larger groups (100+ people) to deliver consistent, exceptional results.
- Accommodate diverse dietary needs and restrictions while maintaining the quality and taste of the dishes.
- Contribute to large group meal planning, ensuring efficiency and timely delivery of meals.
- Embrace a team-oriented approach, respecting colleagues and collaborating effectively.
- Adapt to changes in menu, volume, or kitchen processes to ensure seamless service.
- Maintain good physical health and stamina to meet the demands of a high-paced kitchen environment.
- Utilize phone app for effective scheduling and communication with the Food Service Team Lead.

Qualifications:

- Proven experience in a fast-paced, high-capacity kitchen setting.
- Proficiency in food prepping techniques and cooking methods.
- Familiarity with commercial kitchen equipment, including grills, ovens, and mixers.
- Prior experience cooking for larger groups, demonstrating consistency and quality.
- Ability to accommodate various dietary needs and food restrictions.
- Skill in large group meal planning, ensuring efficiency in execution.
- Excellent team player with a respectful and cooperative attitude.
- Capacity to adapt to changes and maintain composure in dynamic kitchen environments.
- Physical ability to meet the demands of kitchen activities.

How to Apply: Email your cover letter and resume to: office@godvm.ca

If you're a motivated culinary professional who thrives in a fast-paced kitchen environment, we encourage you to apply.

Application Deadline: 04.11.2025