

***Bamfield BC.***

Cook/Kitchen Supervisor

The person that will secure this position will have experience running a busy kitchen.

**DESCRIPTION:**

Do you have the basics of running a successful team and have fun doing it? The Kitchen supervisor is responsible for assisting with the overall supervising activities of Kitchen staff, ensuring cleanliness and sanitation, providing friendly and efficient guest service, and completion of occasional administrative duties according to company policy.

**DUTIES AND RESPONSIBILITIES:**

- Ensure that food is prepared to highest quality standards.
- Ensure that all equipment used is in safe working order, checked regularly and any faults are reported to management.
- Inventory control and product ordering.
- Prepare Menu
- Maintaining a clean work environment.
- Training new staff
- Complying with all HFN Market LP policies and procedures and rules and regulations
- Scheduling to budgets and business needs

Job Type: Full-time

Staff accommodations are available

**Please ensure you are fully aware of the location of Bamfield, BC**

We thank all applicants for their interest in this position, however, only those candidates selected for an interview will be contacted, please email your covering letter and resume to [tracy.w@huyuayaht.com](mailto:tracy.w@huyuayaht.com) by fax 778-421-2664