



Cook – Food Truck (Full-time)

We are seeking a skilled and enthusiastic Cook to join our food truck team. As a Cook at our Food Truck, you will play a crucial role in ensuring the quality and consistency of our menu offerings. You will be responsible for preparing, cooking, and presenting a variety of dishes while adhering to our high standards for taste, presentation, and food safety.

The new Food Truck at the Gorge Harbour Marina Resort, located at Whaletown, on Cortes Island, B.C. will turn into a culinary destination destined to serving delicious and innovative street food to our loyal customers. With a passion for culinary excellence, we take pride in our commitment to using fresh, locally sourced ingredients to create mouthwatering dishes that keep our patrons coming back for more. As we will open our doors to the public in 2024, we are looking for a talented and dedicated Cook to join our team.

Nestled on Cortes Island, British Columbia, Gorge Harbour Marina Resort provides premier moorage services for adventurers exploring the Discovery Islands and Desolation Sound. Our resort offers a range of accommodations including Lodge and Cottage options, alongside RV Park, Camping, and Glamping Domes. With onsite amenities such as a Food Truck, General Store, Laundry Facilities, and Automobile Gas services, guests enjoy convenience and comfort throughout their stay. Proudly owned and managed by the Qathen Xwegus Management Corporation (QXMC), a business development corporation of the Klahoose First Nation, we blend exceptional service with cultural stewardship.

KEY ACCOUNTABILITIES

- Prepare and cook a diverse range of dishes, including but not limited to appetizers, main courses, and desserts.
- Maintain and follow standardized recipes and cooking techniques.
- Ensure the freshness and quality of ingredients used in food preparation.
- Operate and maintain kitchen equipment and appliances.
- Adhere to all food safety and sanitation guidelines.
- Actively demonstrating the company's values, mission, code of conduct, policies, procedures, and commitment to sustainability.
- Collaborate with the team to create and develop new menu items.
- Assist in inventory management and ordering supplies as needed.
- Maintain a clean and organized work environment.

Job Requirements/Qualifications:

Education and Experience

- Proven experience as a Cook in a fast-paced kitchen environment.
- Knowledge of food safety regulations and practices.
- Ability to work independently and as part of a team.
- Strong communication and organizational skills.
- Creativity and a passion for creating delicious and visually appealing dishes.
- Flexibility to work weekends and evenings as required.
- Food Safe Certificate is an asset.





Job Application Process:

Preferential hiring will be given to First Nation candidates, followed by experience working with First Nations, cultural understanding is imperative.

If you are a talented and passionate Cook with a love for creating exceptional street food, we want to hear from you! To apply for this position, please send your resume and a cover letter detailing your relevant experience to team@gorgeharbour.com.

Join our team at Gorge Harbour Marina Resort and be a part of creating a culinary magic will keep our customers coming back for more!



QATHEN XWEGUS
MANAGEMENT CORPORATION