

HOLLYHOCK

Position: First Cook

Reports to: Kitchen Manager

Start Date: End of June

Hours and Location: Full-time, Seasonal on Cortes Island

Wage: \$19 - \$20 per hour

ABOUT US

Hollyhock exists to inspire, nourish, and support people who are making the world better. We host over 100 personal and professional development programs each year, immersing our staff in a culture of connection, personal growth, and progressive social change.

Our oceanfront Cortes Island campus rests in the traditional territories of the Klahoose, Tla'amin, Homalco Nations; and as the current stewards of this land, we are committed to renewing our relationships with these First Nations peoples.

Our campus boasts rustic accommodations, vegetarian buffet meals with local seafood, yoga, bodywork, a world-famous garden, hot tubs, and network of nature trails through towering cedar and douglas fir trees. Hollyhock staff receive discounts on all of our services and meals, and the opportunity to experience a complimentary Hollyhock program.

We believe that a workforce that reflects the diversity of the communities we serve strengthens our ability to achieve our mission. We strongly encourage applicants of all genders, ethnic and cultural backgrounds, sexual orientations, abilities, and with a range of life experiences to apply. Please feel free to state any aspects of your identity that may contribute to diversity in our workforce in your cover letter, so we can prioritize your application.

ABOUT THE ROLE

Our Hollyhock kitchen team possess a passion for creating beautiful and delicious foods for a diverse crowd of guests. Our First Cook exhibits empowered leadership within a dynamic high performing team.

You know how to maintain a positive attitude, follow Food Safe Guidelines and exhibit a strong work ethic. This position requires a Cook who is committed to featuring the gardens daily harvest in all menus, with finesse and creativity – integrating/featuring our garden's organic vegetables, herbs, edible flowers and fruits. Duties will include menu creation, baking, cooking, team leadership, training people, and creating amazing meals. It is integral that meals are offered on time and food is beautiful, fresh, healthy and prepared to the highest calibre. The kitchen is clean and organized at all times. The Hollyhock kitchen is a team-centered environment and is a place where all experience and taste the actions of what Hollyhock is essentially about – nourishing and inspiring people. You are an experienced chef with a passion for delicious, wholesome, vegetarian foods.

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Cooks are responsible for following all safety guidelines set out in the Hollyhock Covid-19 Safety Plan to ensure a safe environment for guests & staff. These guidelines include cleaning & hygiene, physical distancing and wearing a mask or other PPE when required.

KEY RESPONSIBILITIES

- Menu planning with a focus on featuring the fresh daily harvested garden ingredients.
 - Awareness of utilizing foods and ingredients that need to be used first.
 - First Cooks direct the shift's kitchen staff on the day's plan – assigning specific tasks, mise en place, set up, food preparations, instructing each individual's shift responsibilities, guiding 2nd and 3rd cooks.
 - Insure the daily restricted dietary needs of guests are met.
 - Maintain focused, professional and constructive communications with the entire kitchen team, the Kitchen Manager, fellow Hollyhock employees and departments, guests and facilitators.
 - Guide daily kitchen staff on table set up, aesthetics, conduct, & cooking approach, at all times.
 - Communicate in a patient and respectful manner with guests who have questions or queries. Records and notes ingredients in need of restocking.
 - Maintain a highly sanitary and organized kitchen, fridge, freezer and all food production areas.
 - Ensure the food is of highest quality and maintain a clean and organized food production area.
 - Support and assist in the training of new staff and volunteers.
 - Ensure the safe operation of kitchen equipment by inspecting, reporting and correcting safety issues.
 - Maintain the cleanliness, organization, safety, and the general amicable ambience of work areas.
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QUALIFICATIONS

- Experience and interest in contemporary, healthy vegetarian cooking.
- Education/Diploma/Degree in cooking and/or equivalent experience of 3 years professional cooking.
- Food Safe certification.
- Ability to create delicious, interesting meals and read and follow recipes.
- Excellent verbal and written communication skills
- Interpersonal and customer service skills a must.
- Organizational skills and self-starter abilities.
- Able to lift and carry up to 18 kg (40 pounds) and able to navigate stairs multiple times daily.

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- Occupational First Aid certification is an asset
 - The successful candidate must be legally able to work in Canada and enjoy living in a remote setting
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APPLY

Please apply using the online form at hollyhock.ca/jobs
You will have an opportunity to upload your resume and cover letter.

This position is open until it is filled. Please get your application in as soon as possible. Only short-listed candidates will be contacted.