

Tikchik Narrows Lodge

Assistant Chef

Job Description / Requirements

Tikchik Narrows Lodge is an exclusive wilderness fishing resort. The remote location of the Lodge does not limit the food or beverage quality. We provide gourmet dinners and appetizers. The guests start each day with a hearty made to order breakfast. Lunches are sent out with the anglers each day.

COOKING AND BAKING RESPONSIBILITIES:

Guest and crew breakfast preparation

Assist with appetizer preparation

Crew lunch and dinner preparation (shared responsibility)

Prep for next day guest lunches

Assist with dinner preparation and presentation

Bake bread/rolls and some desserts (shared responsibility as we will have a Baker/Prep on staff as well)

Daily Schedule: You will be working a split shift day. Breakfast is served at 6:45 am and dinner is at 7:00 pm. The Assistant Chef is responsible for breakfast five mornings per week. Your day will begin at approximately 5:30 am as crew breakfast needs to be served by 6:30 am. The morning shift lasts until after crew lunch is served at noon. In between breakfast and lunch is when baking and prep for the following day guest lunches takes place. The evening shift starts at 5:30 pm and lasts until approximately 8:30 pm after dessert is served. During this shift you will assist or prepare crew dinner, help prep guest salads, and assist with dinner plate service and presentation. The work week at Tikchik is six days long with one day off. Your afternoons off can be restful, or you may choose to kayak, hike or fish!

Breakfast: The guests may choose from a simple menu each morning. This may include a made ahead dish such as smoked salmon quiche or breakfast burritos, as well as a sweeter item such as French toast and blueberry pancakes. Eggs to order and breakfast meat are always available. There is a breakfast bar with hot and cold cereals, fresh fruit, yogurt and a fresh muffin or scone choice. Saturday, which is departure day, is one item only such as eggs benedict and the breakfast bar is available as well.

Lunch: The guests fly out each day and their lunches are prepared early in the morning by other lodge employees. The guests have a choice of sandwiches served with a side salad, or a shore lunch of fresh salmon, which is prepared by their guide or pilot. The remaining ground crew at the lodge are served a simple lunch at noon. The side salads for the guest lunches are prepared the day before.

Dinners: There is a dual entrée choice. We generally feature a red meat item along with a seafood or white meat. Some example combinations are pecan-encrusted halibut or rack of lamb, fresh pasta with seafood or filet mignon, and seared ahi tuna or duck or pheasant. The guests make their entrée selections upon their arrival on Saturday.

We have a few appetizer choices during the cocktail hour, which is from 6 to 7 pm. Some examples of appetizers are sautéed squid, house smoked salmon, crab cakes, and crudités with a dip.

We offer two dessert choices, one a bit heavier than the other. Examples would be a chocolate gateau and a fresh fruit tart, or bread pudding and a ginger flan. We will offer a homemade sorbet or ice cream with cookies each evening as well. The dinner entrées are plate served at a single seating with all of the guests joined by four employees sitting down at the same time. You will generally be serving 28 in the dining room.

The **crew dinner** is served at the same time. There are approximately 23 crew in camp at any given time. There are also guides out on the rivers, who periodically come back to the lodge.

We will serve the dining room staff a light dinner prior to their shift; otherwise, they do not get a chance to eat until 9 or 10 pm. This is approximately four employees. Crew dinners are healthy and varied. We offer things like Mexican food, Italian pastas and lasagna, and an occasional pizza or turkey dinner. Along with the entrée we offer salad and vegetables. Crew desserts are generally cookies and bars. We bake extra when preparing for guest lunches. We will prepare a large cake for crew members' birthdays. Crew breakfast is at 6:30 am. All crew meals are served in the crew dining room.

SALARY: \$4,000 to \$ 6,,000 (DOE) per month plus:

ROOM & BOARD: Included as part of your salary. (This does not include personal items, toiletries, medicines, etc.) Your only living expenses while at the lodge will be personal items.

ACCOMMODATIONS: While at the lodge, a private cabin or room with private bath roomies. Laundry facilities are provided along with bedding and towels.

TIPS: Our guests stay for an entire week and we recommend that they do not tip during the week, but leave their tip at the end of their stay. The tips are pooled together and divided amongst the crew equally. Pilots, guides, chefs and lodge staff all make the same amount. Last season the gratuities were over \$650.00 per week per person for the full season. It takes all of our crew members doing their jobs well to make the operation run smoothly and be successful.

DATES OF EMPLOYMENT: Be available for the entire season from approximately early-June through mid-September.

TRANSPORTATION: We will provide transportation from your home to Tikchik Narrows Lodge and back to your home.

RESPONSIBILITIES: Because we are in a remote location and our staff is housed on the premises, the environment is very much like being on a ship. It is vital that our Assistant Chef is secure, friendly and teamwork oriented. It is key that our employees get along with others well, both guests and staff. We need an individual who is healthy and highly dependable. Our Executive Chef and his/her Assistant have a high guest exposure position. This position calls for an individual who is professional and presentable.

2

The Assistant Chef position is a difficult yet challenging one. Split shifts combined with a 15 week season require a self-starter who is dedicated and remains focused on the job.

Tikchik Narrows Lodge is a world-renowned fishing resort. Every aspect of our operation is of a professional nature, especially our cuisine. We take pride in our ability to provide the highest quality food service. Our dinners are presentations of fine dining with an entrée selection not commonly found in any fishing resort, let alone one as remote as Tikchik. Our Executive Chef and his/her Assistant play an extremely important role in our operation. The weather might not be perfect, or the fishing off for a day...but the food must always be spectacular, with no excuses and no exceptions.

We are looking for someone who has a sound background in the food service industry with experience in baking breads and desserts, and some experience in gourmet/fine dining. Formal training at a culinary school is preferred, but not necessarily required. The Assistant Chef will work closely with the Executive Chef to achieve the goal of a superior dining experience. The Assistant Chef must have the knowledge and experience to take over for the Executive Chef in case of illness or if other circumstances arise.

SPECIAL NOTE: Dogs, cats and other pets are not allowed. We do not have the accommodations or the facilities to accommodate pets.

TIKCHIK NARROWS LODGE IS ONE OF THE FINEST SPORTFISHING OPERATIONS IN THE WORLD. WE HAVE THIS REPUTATION BECAUSE OUR EMPLOYEES ARE DEDICATED PROFESSIONALS. DRUGS, SMOKING, ALCOHOL ABUSE AND "PARTYING" WILL NOT BE TOLERATED.

