

Tikchik Narrows Lodge

Kitchen Prep

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. This position is responsible for preparing (slicing and dicing) the foods for the packed lunches that go out each day with the guests.

REQUIREMENTS:

Must have commercial kitchen experience.
Morning person – the job starts very early – 5:00 AM
Healthy and fit – must be able to lift 50# bags of flour
Non smoking

SALARY: This is an hourly position. The wage is **\$15.00** per hour for the first 40 hours, and **\$ 22.50** per hour for overtime (over 40 hours/week). The work week is 6 days per week with approximately four 9-hour days and two 11 ½-hour days (about 60 hours or **\$4,200** per month). The two 11 ½-hour days are when the Executive Chef and the Assistant Chef have days off and the Kitchen Prep person helps with dinner plate up.

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 shared cabin or room with bath facilities just for your room. 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 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 early June through mid-late September.

TRANSPORTATION: We will provide **all transportation** from your home to Tikchik Narrows Lodge and return.

COOKING AND BAKING RESPONSIBILITIES:

Make guest lunch sandwiches

Set up breakfast bar
Bake next day's guests' lunch dessert
Assist with breakfast
Dishes / Pots and Pans

Daily Schedule:

Make sandwiches (Look at board for quantity and special orders)
This usually will take 1 hour.

Put out Crew Room milk, tang and toaster

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.

Set up breakfast bar
1 - Set out cereals
2 - Bowls
3 - Soup spoons
4 - Milk
5 - Fruit platter

Set up toast station

Check with Chef to see where you can help

6:45 AM Breakfast service starts – Run toast station and assist breakfast Chef

Clean up breakfast kitchen
(Note: Hospitality Staff cleans up all the dishes, pots and pans)
Put food away
Clean up prep counters
Clean up breakfast bar

Bake next day's lunch dessert – Cookies, Brownies, etc.

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.

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After Breakfast - Start next day's lunch prep

- 1 - Slice lunch meats
- 2 - Slice lunch cheese
- 3 - Slice tomatoes
- 4 - Prepare lettuce
- 5 - Refill condiments

Pull lunch meat and bread for two days in advance

Start preparing Crew lunch for the in-house staff and ground crew

Do another round of dishes, pots and pans

12:00 Noon Lunch

Do lunch dishes – we use paper plates

Make fruit platter for next day

Sweep and mop kitchen floor

2:00 PM Good-bye!!!

The **crew dinner** is served at the same time as the guests. 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. 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. All crew meals are served in the crew dining room.

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 Kitchen Prep person 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 kitchen staff has high guest exposure. This position calls for an individual who is professional and presentable.

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 kitchen staff plays 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.

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We are looking for someone who has a sound background in the food service industry with experience in baking breads and desserts. Formal training at a culinary school is preferred, but not necessarily required.

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.

