



Recently voted Best Chef and Best Wine Bar in the South Okanagan!

Experience Canada's warmest welcome in Osoyoos, BC. Watermark is an upscale resort with a casual atmosphere. Our goal is to exceed the expectations of our guests and colleagues and to provide genuine, caring service. Our associates are active both at work and within the community. If you would like to join a tight knit and welcoming team then we have an opportunity for you.

Culinary Associate

Responsibilities:

- Prepare a variety of ingredients, sauces, and baked goods based on the Chef's orders.
- Wash, peel and/or cut various foods to prepare for cooking or serving.
- Clean work areas, equipment, utensils, dishes, and silverware.
- Store food in designated containers and storage areas for easy access.
- Inform supervisors when supplies are getting low or equipment is not working properly.
- Other duties as assigned

Qualifications:

- Professional diploma or food services management preferred.
- Minimum 1 year of kitchen experience preferred.
- Demonstrated knowledge of food and catering trends, quality, production, sanitation, food cost controls, and presentation required.
- Food Safe level 1 an asset

Physical Aspects of Position (include but are not limited to):

- Frequent standing and walking throughout shift
- Occasional kneeling, pushing, pulling, lifting up to 50lbs.
- Occasional ascending or descending ladders, stairs and ramps

Visa Requirements:

- Must be legally eligible to work in Canada

If you are interested in finding out more about this opportunity you are encouraged to forward your resume to careers@watermarkbeachresort.com
