



BEACH RESORT & CONFERENCE CENTRE

Experience Canada's warmest welcome in Osoyoos, BC. Watermark Beach Resort is an all-suite luxury resort located in the South Okanagan on the shores of Canada's warmest lake. With breathtaking views and beautiful weather, you will love wine country, the active lifestyle, and all our lovely resort community has to offer.

Organizational Culture:

Watermark is an upscale resort with a friendly atmosphere. Our goal is to exceed the expectations of our guests and colleagues and to provide genuine, caring service. Our staff 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 Staff

Responsibilities:

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

Watermark Beach Resort greatly values diversity in our workplace. If you are interested in finding out more about this opportunity you are encouraged to forward your resume to careers@watermarkbeachresort.com