



JOB POSITION: Sous Chef

DEPARTMENT: Food and Beverage

REPORTS TO: Head Chef

Our mission at Big Sky is to have **'exceptional people delivering an exceptional experience!'**

As a Big Sky team member you play a significant role in helping us deliver that promise to all of our guests this season.

As an **exceptional person** you are hardworking, passionate about service and honest with your fellow team members. You arrive at work in great spirits and you know when, where and how to have fun. You communicate with your manager and fellow team members any suggestions, concerns or ideas for improvement. Most importantly, you will allow your wonderful and unique personality to shine through each and every day to the benefit of our guests and all of us working alongside you! Together we will all deliver **exceptional products** that are consistently of high quality.

Most importantly, we will do everything within our abilities and job scope to make the Big Sky experience as memorable as possible for our guests.

SUMMARY OF POSITION:

The Sous Chef reports directly to the Head Chef, overseeing the day to day operations and ensuring first class service for our guests. Assisting and creating a visually appealing, inviting and healthy menu for our guests. Provide prompt, attentive and always professional service with a relaxed atmosphere. Communicate core values, code of conduct and lead by example.

RESPONSIBILITIES:

- Assist and supervise all food preparation and production for the day to day operation as well as events and special occasions
- Ensure quality and cost standards are attained, including but not limited to portion control, inventory and waste management, sanitation and health and safety standards
- Assist in the supervision of activities of kitchen staff and mentoring inexperienced staff
- Assist the Head Chef in menu planning
- Daily stock and order preparation before placement with the Head Chef
- Assist with Monthly inventory with the Head Chef
- Equipment performance monitoring

The Sous Chef is responsible for consistently delivering results that contribute to the mission and overall success of Big Sky.

WHY WORK AT BIG SKY?

- Be a part of a real team environment.
- Work in an environment with stunning views all summer.

Big Sky Golf Inc.

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- Friendly & caring membership that loves this place.
- Competitive wages.
- Discounted meals/meal privileges.
- Discounted merchandise.
- Golfing privileges.
- Annual staff functions.
- Team building with some of Whistler's best outdoor activities.

Big Sky welcomes and encourages applications from people with disabilities. On request, our team will gladly help in the process of helping find accommodations, through all aspects of the recruitment and selection process.

ABOUT BIG SKY:

Big Sky GC was built in 1991 and opened in 1994. Designed by Bob Cupp, Big Sky is laid out on 190 acres at the base of 8,000 foot Mount Currie in the Pemberton Valley. Big Sky is known for its generously wide bent grass fairways, difficult approach shots and tightly mown 'swales' around the greens.

Annually ranked in the Score Top 100, Big Sky was ranked #11 of the top 59 public/resort courses in the country for 2019. Other accolades include Golf Digests' top 30 courses in Canada, coming in at #26 in 2017. Also in 2017, the Luxury Travel Diary named Big Sky #5 in their top 10 bucket list courses around the world.

While this outline attempts to be all encompassing, this position is expected to evolve beyond these categories. As you become more familiar the operations of BIG SKY you will be expected to make suggestions on policies, procedures and controls. You will be expected to safeguard our assets, contribute to the improvement of our bottom line, and to call on members of your management team to help you accomplish these objectives.

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