



Echo Valley Ranch & Spa is looking for a hand-on executive chef for our 2022 season from May 1 – October 31, 2022; starting date for this position is April 15, 2022 and there is a possibility of extension past the summer season.

The executive chef is a crucial part of our operations, the backbone of the culinary experience at Echo Valley Ranch & Spa. We raise and grow our food where possible and rely on local high-quality ingredients for everything else. We do not serve processed foods to our guests.

Please familiarize yourself with our food philosophy (<https://evranch.com/our-ranch/dining/>) before applying for this 6 days/week position.

General requirements of this position are:

- menu creation and meal preparation for guests and staff, to be cooked from scratch
- ordering of food and kitchen supplies
- oversee and direct kitchen personnel
- inventory and cost control
- high standards in hygiene and cleanliness
- Food Safe Level 2 required to meet Health Canada requirements
- minimum of 5 years' experience and certification (Red Seal) required
- must be comfortable with cooking in an open kitchen with guests visiting

We believe Echo Valley is an ideal place to connect with nature and oneself and while the ability to adapt to the lifestyle of working and living in a remote location is essential for our team, we are also looking for the following qualities:

- A mature self-starter with a strong work ethic
- Strong communication and organizational skills
- Excellent interpersonal and problem-solving abilities
- Be respectful and considerate of other staff and work obligations and personal space
- Physically fit to meet the physical aspects of the position
- Have a special appreciation for diverse cultural backgrounds and the wilderness
- Have an adventurous spirit

We offer a competitive compensation package including private staff accommodations (you will have your own room and ensuite bathroom), full room and board, and a proportionate share in the service charge (tips). Full details will be supplied if you are selected for an interview.

Please apply for this position by sending your cover letter and resume to jobs@evranch.com
In your cover letter, please let us know why you decided to apply to work with us, and what attracted you to our food philosophy.