



Echo Valley Ranch & Spa is looking for a kitchen assistant for our 2022 season from May 1 – October 31, 2022.

As kitchen assistant, you will be working alongside our executive chef 6 days per week and prepare salads, soups, fruit and vegetable platters and general meal preparation. Creating desserts and pastries will also be part of your responsibilities.

Please familiarize yourself with our food philosophy (<https://evranch.com/our-ranch/dining/>) before applying for this position. We grow many of our own fruits and vegetables, and do not use processed foods to serve to our guests.

Together with our executive chef, you will be feeding our team of 15 people, plus up to 15 guests at a time, for breakfast, lunch, and dinner (up to 30 guests for group bookings).

This opportunity is suitable for a 1st year Culinary Arts Program person, or someone who has experience gained from employment in the restaurant industry.

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.