

# Frontier Lodge



## **Kitchen Manager**

### **Nordegg, AB - Full Time, Year Round, starting February 2019**

Come and have a lasting impact in the lives of others by joining our team and using your gifts for His Kingdom. As a part of the management team you will help steer this ministry towards fulfilling our mission. We are seeking a candidate who is passionate about using their skills in food service to serve the Lord. The kitchen manager will lead a team of staff in the daily preparing of meals and maintain our reputation for excellent food service.

Key responsibilities include:

- Prepare delicious meals for guests and staff
- Plan a nutritious menu suitable for the changing guest demographic
- Source and order food and supplies as needed
- Train kitchen staff members as needed
- Maintain a high standard of food quality and kitchen cleanliness
- Comply with all Health and Safety regulations according to Alberta standards
- Plan "special diet" menu according to specific participants needs
- Provide weekly kitchen reports at staff meetings
- Seek ways to reduce kitchen food waste and our environmental impact

Successful candidates will have:

- A servant heart and passion for serving the Lord
- Ability to lead others effectively
- Strong organizational, administrative and planning skills
- Excellent communication skills
- Exceptional customer service to our guests
- Current Food Safe Certificate (or willingness to obtain it before start date)

Compensation for this role includes food and accommodations provided on-site, as well as a monthly stipend. All of our staff members raise their own support to cover the remainder of their salary. Start date for this position is ideally February 2019, however we are willing to wait for the right candidate.

To Apply: Please submit resume and cover letter to the Executive Director at [dennisl@frontierlodge.ca](mailto:dennisl@frontierlodge.ca).