

Frontier Lodge



Hello,

Thank you for your interest in the Kitchen Assistant role at Frontier Lodge.

Frontier Lodge is in an exciting place to be. In a normal year, we have stable finances, highly satisfied groups who return year after year, a talented staff team and clear direction. We live, work and play in the Rocky Mountains near Nordegg, Alberta. That right in between Banff and Jasper national parks. And, most importantly, we get to love, host, inspire, and challenge participants towards the one true God.

We are a year-round Christian Outdoor Adventure Center and are aspiring to be the very best at providing “well facilitated, transformational, outdoor adventures.” Our calling is that through providing excellent adventure and hospitality we can “inspire people to experience and know the Goodness of God.”

Our team is currently in need of a full-time, Kitchen Assistant. The individual works closely with the rest of the team to develop and serve our guests through a food service ministry. The traditional roles and responsibilities are detailed on the next page but are subject to change based on the needs of the organization, future growth and abilities/interests of the Kitchen Assistant and staff team.

This position is ideally suited for someone who likes to work collaboratively and enjoys multiple facets of running a commercial kitchen. The position requires a high level of planning, creativity, organization, team work and hospitality mindfulness.

We are a growing organization and this role will be dynamic, challenging and rewarding for the right individual.

The right person might have a background as a chef or in the food service industry, a background in the camp or outdoor field, and/or a high level of willingness to learn and grow into the position. There is no one “right” individual for this position- but the right individual will certainly be passionate about Frontier Lodge and eager to improve the impact of the ministry.

The financial reward is low, the location is remote and the winters are cold but we believe we are called to important Kingdom work.

Would you consider joining us?

Sincerely,

Mac Vidal

Mac Vidal
Executive Director

Frontier Lodge



Kitchen Assistant

Nordegg, AB - Full Time/Seasonal, Year Round, starting May 2021

Come and have a lasting impact in the lives of others by joining our team and using your gifts for God's Kingdom. Our focus is to inspire people to experience and know the goodness of God. This is accomplished through hospitality and service at our facility, and through adventures in the mountains. We are seeking a candidate who is passionate about using their skills in food service to serve the Lord. The Kitchen Assistant will work alongside other staff in the daily preparing of meals and help maintain our reputation for excellent food service.

Working alongside other Kitchen staff, the Kitchen Assistant plays an integral role in our ministry by providing a quality, and caring food service experience to our guests.

Key responsibilities include:

Frontier Lodge as a whole:

- Share, along with other staff, in the heart of Frontier Lodge's vision and ministry
- To be fully engaged in the kitchen ministry but also expected to participate on a smaller scale in programming and all other aspects of Frontier Lodge if opportunity allows

Kitchen Specific:

- Plan & prepare delicious meals for guests and staff alongside Kitchen Staff, suitable for the changing guest demographic
- Source and order food and supplies as needed
- Train Frontier Lodge staff members in the kitchen as needed
- Maintain a high standard of food quality and kitchen cleanliness
- Comply with all Health and Safety regulations according to Alberta standards
- Seek ways to reduce kitchen food waste and our environmental impact

Successful candidates will have:

- Growing relationship with God and a passion to see the body of Christ being built up together
- A hospital attitude and care for each and every individual we come into contact with (guests and staff)
- Genuine love for outdoor experiences and adventures and how they connect us with our Creator
- Ability to lead others effectively, and work alongside a team
- Strong planning and detail oriented skills
- 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 support to augment further salary benefit. Start date for this position is as soon as possible as of Sept 2021. Potential opportunity to work through an apprentice chef program during tenure here.

To Apply:

Please fill out the application form at https://frontierlodge.formstack.com/forms/volunteer_application and attach your resume and cover letter at the end. Or email office@frontierlodge.ca for more info.