



SALMON ARM MUSEUM & HERITAGE ASSOCIATION AT

R.J. Haney Heritage Village & Museum

751 Hwy. 97B NE

♦ manager@salmonarmmuseum.org ♦

Salmon Arm, BC V1E 4P7

Cooks Helper

Location: Sprig of Heather Restaurant, R.J. Haney Heritage Village & Museum, Salmon Arm, BC

Employment Term: Seasonal, Full-Time

Certifications Required: Food Safe Certification

Compensation: Competitive, based on experience

Join Our Team!

Are you passionate about **food preparation, fresh ingredients, and hands-on kitchen experience**? Do you want to work in a **team-oriented environment** where you can **expand your culinary skills while supporting a unique heritage dining experience**?

Sprig of Heather Restaurant at **R.J. Haney Heritage Village & Museum** is seeking a **cook helper** to assist in preparing **daily menu items, fresh baking, and special event menus**. Working closely with the **First Cook**, this position is an excellent opportunity for someone looking to **gain experience in a professional kitchen, develop new cooking techniques, and be part of a collaborative culinary team**.

If you're a **reliable and hardworking individual** who enjoys **working with fresh ingredients, contributing to creative menus, and being part of a dynamic team**, we'd love to hear from you!

What You'll Do

Kitchen Operations & Culinary Assistance

- Assist with **food preparation, baking, and meal service** following the First Cook's instructions.
- Produce **fresh, in-house baked goods**.
- Support the preparation and clean-up of **daily lunch service, Dinner Theatre meals, and special event menus**.
- Maintain a **clean, organized, and efficient kitchen workspace**.
- Ensure all **kitchen equipment is clean and in good working condition** before use.

Support for Special Events & Catering

- Assist in preparing meals for **weddings, Dinner Theatre performances, and catered events**.
- Help with **buffet setup and service** for large-scale functions.
- Follow **event-specific prep lists and portioning guidelines** to ensure smooth service.

Food Safety & Sanitation

- Follow all **sanitation and hygiene regulations** set by the Public Health Department.
- Maintain **proper food storage and labelling** to minimize waste and ensure quality.
- Adhere to **BC Health Regulations and Food Safe standards**.

Collaboration & Teamwork

- Work closely with the **First Cook and kitchen team** to ensure efficiency and consistency.
 - Follow **prep lists, cooking instructions, and plating guidelines** with attention to detail.
 - Assist in **cleaning duties and kitchen organization** to maintain a smooth workflow.
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Who You Are

We are looking for a **dedicated and organized kitchen assistant** who is eager to **learn new skills and contribute to a professional culinary environment**.

You're a great fit if you:

- Have a **passion for cooking, baking, and working with fresh ingredients**.
- Are a **team player** who enjoys working in a **collaborative kitchen setting**.
- Are reliable, punctual, and able to **follow instructions efficiently**.
- Are comfortable working in a **structured and methodical kitchen environment**.
- Are eager to **develop new cooking techniques, menu preparation skills, and baking expertise**.
- Can **work efficiently under pressure** while maintaining high food quality standards.

Qualifications & Experience

- **Food Safe Certification** (required).
 - **One year of experience** in a hotel, restaurant, or food service setting (preferred but not required).
 - **Completion of, or enrollment in, a culinary program** (an asset).
 - Strong **organizational skills, attention to detail, and ability to work efficiently**.
 - Physically fit and comfortable working in a **kitchen environment that requires standing, lifting, and occasional high temperatures**.
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Work Details & Expectations

- **Seasonal, full-time position** running from **spring to fall**.
 - **Varied schedule, including weekdays, weekends, evenings, and special events**.
 - Must be **physically fit** to handle extended hours on your feet and occasional lifting.
 - Work as part of a **structured, efficient kitchen team** that values quality and consistency.
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Why Work With Us?

At **Sprig of Heather Restaurant**, we take pride in **creating high-quality, house-made meals** using fresh, locally sourced ingredients. As our **Cooks Helper**, you'll gain valuable experience in **food preparation, baking, and event catering**, all while working in a **supportive, team-driven environment**.

This role is a **great opportunity for someone looking to build their culinary skills and gain hands-on experience** in a professional kitchen setting!

If you're ready to take the next step in your culinary career, **apply today!**

How to Apply

Submit your **resume, cover letter, and references** to managers@salmonarmmuseum.org.

Successful candidates must be willing to:

- Follow all **food safety regulations, kitchen policies, and operational procedures**.
- Adhere to **R.J. Haney Heritage Village & Museum's Code of Conduct and Hiring Manual**.
- Maintain a **clean, organized, and professional workspace**.
- Provide a **Criminal Record Check and references** upon request.

We thank all applicants for their interest. However, only those selected for an interview will be contacted.