



SALMON ARM MUSEUM & HERITAGE ASSOCIATION AT

# R.J. Haney Heritage Village & Museum

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751 Hwy. 97B NE

♦ [manager@salmonarmmuseum.org](mailto:manager@salmonarmmuseum.org) ♦

Salmon Arm, BC V1E 4P7

## First Cook

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

Employment Term: Seasonal, Full-Time

Wage: Competitive, based on experience and end-of-season bonus

Staff housing is available to the right candidate

## Join Our Team!

Are you an experienced culinary professional who enjoys cooking from scratch, working with fresh, seasonal ingredients, and leading a team in a culinary setting? Do you take pride in baking in-house, preparing homemade meals, and crafting menus that reflect the best of local produce? If so, we invite you to join the Sprig of Heather Restaurant as our First Cook.

Nestled on 40 acres of heritage farmland, the Sprig of Heather Restaurant offers guests a unique dining experience, with views of the historic village from every table. Our kitchen team prepares everything in-house, from fresh-baked bread and pastries to soups, salads, and daily specials using vegetables harvested from our on-site gardens. We also cater for weddings, dinner theatre performances, and special events, ensuring guests experience the best heritage-inspired cuisine.

If you are a skilled, hands-on leader who enjoys a steady, methodical kitchen environment, this is the perfect opportunity for you!

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## What You'll Do

### Kitchen Operations & Culinary Execution

- Plan, prepare, and execute daily menus featuring fresh, in-house baked goods, homemade soups, sandwiches, and seasonal specialties.
- Incorporate produce from the Haney gardens into menu items and ensure minimal food waste.
- Oversee food preparation, cooking, and plating to maintain consistent quality and presentation.
- Develop and refine special event menus for weddings, dinner theatre productions, and heritage-themed events.
- Ensure compliance with BC Health Regulations and Food Safety standards.

### Leadership & Team Management

- Lead the kitchen team in a hands-on capacity, overseeing and supporting the Cook's Helper, Kitchen Helper, Dishwasher, junior staff, and volunteers.

- Train and supervise staff to ensure efficient workflow, proper food handling, and kitchen safety.
- Foster a positive, collaborative kitchen environment where team members feel supported and motivated.
- Maintain inventory control, ensuring proper storage, rotation, and minimal waste.

## Event Catering & Special Functions

- Work closely with management and event staff to plan and prepare catered meals for weddings, dinner theatre performances, and special events.
- Ensure all food orders, ingredients, and supplies for special events are purchased and prepared on time.
- Maintain detailed event prep lists to ensure smooth execution of catered functions.

## Kitchen Administration & Compliance

- Maintain kitchen operational manuals, prep lists, and recipe documentation.
  - Ensure all equipment is clean, maintained, and in good working order.
  - Complete required reports and communicate any issues to management.
  - Monitor and maintain kitchen safety protocols to ensure a safe work environment.
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## Who You Are

We are looking for a skilled and passionate cook who enjoys working with fresh ingredients, leading a team, and creating high-quality dishes in a heritage-inspired kitchen.

You're a great fit if you:

- Have strong cooking skills, including baking, food preparation, and cooking from scratch techniques.
- Are a hands-on leader who enjoys supporting and directing a kitchen team.
- Have a creative culinary approach, with an interest in seasonal menu planning.
- Are highly organized, efficient, and detail-oriented.
- Thrive in a structured, methodical kitchen environment where quality and consistency are the priority.
- Have a passion for food safety, proper kitchen procedures, and minimizing waste.
- Can manage food orders, inventory, and cost control efficiently.
- Are comfortable preparing large-scale meals for special events and catering.

## Qualifications & Experience

- Red Seal Certification or equivalent training preferred.
  - Minimum one year of experience in a hotel, restaurant, or catering kitchen.
  - Food Safe Certification (required).
  - High school diploma or culinary program training (preferred).
  - Strong organizational, leadership, and team-building skills.
  - Ability to work independently and take initiative in a leadership role.
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## Work Details & Expectations

- Full-time, seasonal position (May – September, with potential for extended hours during events).
  - Schedule weekdays, weekends, and evenings for special events and catering functions.
  - Must be physically fit and able to stand for extended periods.
  - Some lifting is required for inventory and event preparation.
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## Why Work With Us?

At Sprig of Heather Restaurant, we take pride in providing a unique dining experience that blends history, fresh ingredients, and warm hospitality. As our First Cook, you'll lead a team to create delicious meals with a heritage-inspired touch.

Join us and be part of a kitchen that values quality, tradition, and creativity!

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## How to Apply

Submit your resume, cover letter, and references to [managers@salmonarmmuseum.org](mailto: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.