

Position Description – Lodge Cook

Ultimate Hikes are the exclusive operators of multi day guided walks on the famous Milford & Routeburn Tracks.

The tracks are New Zealand's most iconic of the Great Walks, and along with the Greenstone Track, showcase the majestic nature of Fiordland and Mt Aspiring National Parks. We combine the opportunity to inhabit these great locations and challenging hiking tracks with the comfort of private lodges and unique hospitality in the most remote of locations.

Over the season we employ a range to people to work together to make our guided walks a memorable experience for our guests.

Purpose

The Lodge Cook is responsible for preparing, cooking and presenting the lodge meals for our guests using the same menu each day of the season, and cooking for staff on a daily basis.

Location

The role is seasonal and based at one of the remote lodges on the Milford or Routeburn Tracks. The lodges, except Mitre Peak Lodge, are inaccessible by road.

Relationships

The role reports to the Lodge Manager / Relief Lodge Manager.

Authority Level

This position carries no purchasing authority.

Key skills and responsibilities

- Prepare, cook and present up to 50 guest meals per day to a set breakfast or dinner menu at a standard expected by the company.
- Routinely follow the recipes set by the company and prepare meals ensuring they are of the same quality each day and correct portion control.
- Preparing food by weighing, peeling, cutting, slicing and dicing ingredients for cooking and serving.
- Preparing food to meet special dietary requirements of guests and staff.
- Prepare and cook nutritious meals for up to 14 staff per day.
- Maintain a clean kitchen and ensure that the highest possible standards are used in all areas relating to food handling, preparation, health and safety and hygiene, and that all work areas, equipment, utensils, dishes and silverware are correctly washed and sanitised.
- Ensure that all food is stored correctly, and that refrigerators are set to the correct temperatures.
- Be prepared to work split shifts with varying hours and duties as required.
- Assist with loading and unloading of supplies as required and notifying the Lodge

- Manager & Purchasing Manager when food supplies are low.
- Fit into a close knit lodge team, show tolerance of others and work in a positive and mature manner.

Health and Safety Requirements

Take reasonable care for your own health and safety and ensure your behaviours do not adversely affect the health and safety of other people as per Ultimate Hikes Health & Safety plan.

Identify and report hazards within the workplace. Compliance with all equipment training. When handling food, comply with the requirements of the Food Control Plan.

Upkeep of kitchen cleanliness and sanitation. Compliance with all equipment training.

Experience required

Lodge cooks must be able to demonstrate all or some of the following:

- A minimum of six months experience in basic cooking, or
- Have experience working in a commercial kitchen, and
- You must be able to manage stock and ordering in conjunction with the Lodge Manager.
- Ability to work within set time frames when completing the various tasks and duties.
- Ability to live and work alongside others for long periods of time, getting on with each other. building relationships to create a fun and harmonious work and living environment.
- Enjoy being part of a team, take initiative and be willing to go the extra mile to help someone or get a job done.
- Experience working for Ultimate Hikes or an affiliated Trojan Holdings company.
- Experience working in a remote area or location would be an advantage.