

featuring: Steve Treasure

Our feature ambassador for the month of August is Steve Treasure, a Sous Chef with the Coast Prince George Hotel by APA, in Prince George, BC. Steve started at the Coast Inn of the North in September of 2001 as a 2nd cook. He was quickly promoted to 1st cook after only one week of working and one month later was promoted again to Chef de Partie. Steve became the Sous Chef in September of 2010 and over the years has helped out as an interm Executive Chef , running all of the kitchen operation.

If you could have lunch with anyone who would it be?

My Dad, because I never got to say goodbye to him.

Why did you choose the hospitality industry, and specifically Coast Hotels?

I went to school to become an electrician when I lived in Jamaica. I kind of stumbled into this industry when a dishwasher called in sick at a restaurant and I helped out working his shift. I have worked in the culinary industry ever since!

What are you most proud of in your role or your biggest accomplishment in your role?

When I am serving a large banquet group and they are all satisfied with their meal and they pass along compliments to the chef.

What is your favorite food?

I love all food, I don't have a favorite.

What is the best part of working at the Coast Prince George Hotel?

The people

What is your definition of success?

Happiness.

What was your dream job when you were a kid?

I wanted to be a professional Martial Artist.



What is the top item on your "bucket list"?

To travel the world with my Daughter.

What's a piece of advise that resonates with you?

A General Manager once told me to be a chef because you can work as a chef until you are 100 years old if you want to.

***thank you Steve
for being an amazing
ambassador!***

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