

Pub Chef Full-Time

All Regions

Friday November 14, 2025

\$26 - \$30/ hour (63,000-\$69,500)

Company: Kwa'lilas Hotel

Industry: Tourism/ Hospitality

How to apply:

<https://ca.indeed.com/job/pub-chef-relocate-port-hardy-bc-6ff71ba15a4c9f81>

Expiry Date:

Friday, November 28, 2025

Details:

Kwa'lilas Hotel is seeking a Pub chef to join our team in scenic, Port Hardy B.C. The Kwa'lilas Hotel is located in the traditional territories of the Kwakiutl people. Meaning

“a place to sleep”, the “Kwa’lilas” hotel was named by the Gwa’sala-‘Nakwaxda’xw elders in hopes that guests may find peaceful rest after a day of exploration on North Vancouver Island. The Nax’id’ Pub Chef will assist in the preparation and supervising of all food production for Nax’id’ Pub and any banquets and events in Kwa’lilas Hotel. What We Offer: • 1 month of covered accommodation for individuals relocating from outside of Northern Vancouver Island. • Company events and holiday parties. • Benefits after 6 months with the company. • Wellness incentives include a discounted gym membership, and free counselling services in Port Hardy. • Discounted food from the Nax’id Pub and Ha’me’ restaurant. • Career growth and development opportunities

Duties and Responsibilities: • Consistently maintains and checks standards for quality, cost, eye appeal, and flavor Assume responsibility for quality of products served • Consistently follows standard portion sizes, cooking methods, quality standards and kitchen rules, policies, and procedures. • Facilitates employee meetings and brings suggestions for improvement. • Prepares as well as supervises kitchen staff responsible for all daily items to ensure that all cooking methods, garnishes, and portions sizes are followed per standardized recipes. • Assists the Executive Chef with completion of inventories, cost control and food waste monitoring and reduction. • Ensure that all food preparation equipment is being used safely and correctly and that it is cleaned and maintained; ensure that all culinary operations manuals are prepared and updated. • Assists Executive Chef in weekly scheduling to ensure proper staffing levels to maximize profitability while ensuring that maximum production is achieved. • Makes recommendations and inspects all equipment to ensure safety and cleanliness. • Works in any station or completes all duties as assigned by the Executive Chef. • Reports guests’ feedback to the Executive Chef and any actions that may have been taken. • All other duties as assigned by Executive Chef

Benefits: • Company events • Employee assistance program • Relocation assistance • Tuition reimbursement • Wellness program

Application question(s): • Do you have Red Seal Certification? • Are you willing to relocate to Port Hardy, BC? Education: • AEC / DEP or Skilled Trade Certificate (preferred)

Qualifications & Experience:

Education and/or Work Experience Requirements: • Kitchen, pubs and restaurant environment: 5-7 years (required) • Culinary Certificate or Degree by an accredited culinary program preferred • Red Seal Certification • Able to deliver and exceed the expectations of a highly demanding clientele • Professional appearance and manner,

good character to work in a fast-paced team • Positive, honest, and energetic work ethic • Food Safety Certified • Solid track record of success; demonstrating upward career tracking • Able to work ten hour shifts plus the ability to stand, walk for extended periods of time • Able to grasp, lift and/or carry up to 50 lbs. as needed • Finger/hand dexterity to operate kitchen machinery, knives, etc. • Able to withstand changes in temperature, occasional smoke, steam and heat and work in a confined area • Must possess hearing, visual and sensory abilities to observe and detect emergency situations; also, to distinguish product, taste texture, temperature and presentation and preparation, Knowledge, Skills, and Abilities • Strong communication skills • Strong leadership skills, ability to motivate teams to produce consistently great food • Adept at working effectively in high energy and busy environments and works well under pressure • Willing and able to work evenings, weekends and holidays • Can work on own as well as part of a team • Passion for good food, local ingredients and quality customer experiences • Excellent knife skills • Must love and enjoy working with food • Ability to portion control on a large scale

Physical Requirements: • Must be able to lift and carry up to 50 lbs • Must be able to talk, listen and speak clearly on telephone
