



Prep Cook - Relocate to Port Hardy, B.C

Part-Time

Port Hardy and North Island
Port Hardy

Saturday December 6, 2025

\$21 - \$25/ hour

Company: Kwa'lilas Hotel

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

<https://ca.indeed.com/job/prep-cook-relocate-port-hardy-bc-57987e77a34ee8a1>

Expiry Date:

Saturday, December 20, 2025

Details:

Kwa'lilas Hotel is looking for Prep Cooks to join our team in Port Hardy, B.C, located on the Northern end of Vancouver Island. The Prep Cook assists in the preparation of delicious dishes for Ha'me' Restaurant, Nax'id' Pub, and banquets in Kwa'lilas Hotel. The prep cook performs routine kitchen tasks such as setting up workstations and ingredients, so that meals can be prepared according to recipe. The ideal candidate for this position will be able to work well in a fast paced environment and as part of a team. Located in the traditional territories of the Kwakiutl people; "Kwa'lilas" translates to "a place to sleep". 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.

What We Offer:

- Wellness incentives including free weekly smoothies, discounted gym membership, and free in person counselling services
- Company events and holiday parties
- Career growth and development opportunities
- 20% employee discount in Nax'id' Pub and Ha'me' Restaurant

Duties and Responsibilities:

- Maintaining a clean, neat and presentable workstation and appearance, especially in view of guests.
- Always demonstrate proper use and knowledge of all food and cooking equipment and procedures
- Work quickly and efficiently.
- Project a helpful, team-spirited attitude toward all co-workers.
- Communicate between shifts and with supervisors and teammates.
- Ensure that meals are prepared in a timely manner in accordance with recipes and assembly manuals and charts.
- Ensure that all products received via delivery meet our ha'me' Restaurant specification, that the invoicing is correct in respect to quantity and quality.
- Prepare and follow a daily prep sheet to indicate levels on hand and amounts required.
- Clean and always organize the kitchen as well as follow all required checklists and cleaning schedules during and following his/her shift.
- Assure the proper care and maintenance of all food service equipment; identify equipment needs for food preparation and service.
- Ensure food quality by maintaining high levels of cleanliness, organization, storage, and sanitation of food products.
- Maintain a positive attitude that promotes teamwork within the restaurant.
- Other duties as required.

Education and/or Work Experience Requirements:

- Completion of high school or GED Equivalent
- Previous experience as a prep cook preferred, but not required
- Food safety certification
- Ability to lift and carry up to 50 lbs

Job Types: Part-time, Permanent

Benefits:

- Casual dress
- Discounted or free food
- Extended health care
- Relocation assistance
- Wellness program

Education:

- Secondary School (preferred)

Experience:

- Cooking: 1 year (preferred)

License/Certification:

- Food Safety Certification (preferred)

Qualifications & Experience:

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Equivalent Previous experience as a prep cook preferred, but not required
Foodsafety certification Ability to lift and carry up to 50 lbs
