



# Kitchen Manager Full-Time

Campbell River Region  
Campbell River

Thursday January 29, 2026

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\$31 - \$40/ hour (\$60,000/\$70,000)

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**Company:** Mattone Italian Kitchen

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**Industry:** Tourism/ Hospitality

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**Remote/Camp Based Job:** No

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**How to apply:**

Please email resume to: [mattonecr@gmail.com](mailto:mattonecr@gmail.com) or drop off in-person at 2176 Salmon Point Road

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**Expiry Date:**

Thursday, February 12, 2026

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**Details:**

This is a well-established, smoothly running kitchen with all recipes and menus already set. Your key focus will be upholding these standards, ensuring consistent quality daily. You'll collaborate with the front-of-house manager on scheduling and take the lead on training new team members to ensure they're up to speed—building a well-prepped, confident crew. You will be responsible for opening the kitchen, running the line during both lunch and dinner service, and closing the kitchen daily. You must uphold high quality standards, hold a valid Food Safe certification, and manage kitchen organization and cleanliness. Leading the kitchen team, you'll ensure health and safety standards are met and collaborate with the front-of-house manager to deliver an exceptional guest experience. Additionally, you will participate in monthly inventory on the last day of each month and handle ordering all food supplies from various suppliers.

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**Qualifications & Experience:**

We require 2-5 years of kitchen manager experience in a high-volume, fast-paced environment. Candidates must have a proven track record managing labor and food costs, be proficient in inventory management, and hold a valid Food Safe certification. We're looking for someone who can uphold quality standards and keep operations running smoothly.

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