



Sous Chef Seasonal

**Campbell River Region
Campbell River**

Tuesday February 3, 2026

\$21 - \$25/ hour

Company: Gowlland Harbour Resort

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

e-mail resume to info@gowllandharbour.com

Expiry Date:

Tuesday, February 17, 2026

Details:

Duties Include but not limited to: - Work together with the Head Chef to select fresh food products and create menus and dishes balancing both creativity and local tradition. - Ensure the consistency in the preparation of all food items for a la carte and Banquet event menus. - Prepare and Serve food. - Maintain proper working order of all equipment. Job Types: Full-time, Part-time

Qualifications & Experience:

The ideal candidate will have a passion for culinary arts, exceptional leadership skills, and a strong background in the food industry. Possible staff housing available for the right candidate Requirements: - Possess a strong background/knowledge of cooking techniques - Ideally five years of cooking experience - Fine dining experience is preferred - Ensures correct preparation and presentation at a consistent level through production and demonstration. - Ensures sanitation standards that are set forth by management. - Values a strong partnership with front of house and management team. - Strong knife skills - Time management skills - Current Food Safe required - Red Seal is a plus!
