



# Sous Chef Seasonal

Campbell River Region  
Campbell River

Tuesday February 3, 2026

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\$21 - \$25/ hour

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**Company:** Gowlland Harbour Resort

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**Industry:** Tourism/ Hospitality

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**Remote/Camp Based Job:** No

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**How to apply:**

e-mail resume to [info@gowllandharbour.com](mailto:info@gowllandharbour.com)

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**Expiry Date:**

Tuesday, February 17, 2026

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**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 cart and Banquet event menus. - Prepare and Serve food. - Maintain proper working order of all equipment. Job Types: Full-time, Part-time

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**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!

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