



Relief Cook/Housekeeper Full-Time

Port Hardy and North Island
Port Hardy

Monday March 9, 2026

\$26 - \$30/ hour (\$260.00 per day)

Company: Great Bear lodge

Website: <https://greatbeartours.com>

Industry: Tourism/ Hospitality

Remote/Camp Based Job: Yes

How to apply:

If you think we'd be a great fit for you and you for us, please email a cover letter and resume with three references (at least two from current or past workplaces) to our General Manager, Marg Leehane at info@greatbear tours.com

Expiry Date:

Monday, March 23, 2026

Details:

Your typical day as housekeeper involves: *Rising early to prepare and serve simple, nutritious breakfasts for up to 10 - 18 guests. *Guestroom laundry, sweeping, vacuuming, cleaning, plus guest areas. *Guestroom changeover (up to nine rooms, with a helper) on scheduled departure/arrival days. *Welcoming guests with a warm smile and freshly prepared snacks and beverages when they return from wildlife viewing. *Serving lunch with the Lodge Chef. *Weekly deep cleaning of indoor and outdoor guest spaces. Your typical day as Lodge Cook involves: *Preparing delicious and well-presented lunches, snacks, and dinners for 10 - 18 guests. *Preparing nutritious lunches and dinners for 8 staff members *Kitchen clean-up and management of food storage areas. *Ordering food and supplies and maintaining inventory. Great Bear Lodge needs and supports our team members to show up every day with energy and enthusiasm for their work, their team, and the guests at Great Bear Lodge. All team members help one another throughout our days and our shifts as workloads, guest needs, and projects ebb and flow, so there will be times when you are asked to assist with other tasks onsite. Additional details to consider: *Daily wage is \$260 plus tips - average workdays are 8 - 9 hours dependent on tasks, guest needs, and efficiency. *We provide shared accommodations (all team members generally have their own room, but not guaranteed all season) plus food as part of your compensation package. *Transportation to and from the Lodge is via floatplane from Port Hardy (you are responsible for getting to and from Port Hardy on schedule). *We have a shared staff apartment in Port Hardy that you can use during your days off. *We

work in a rainforest. It can rain daily for two weeks. It can also be sunny for two weeks. And you'll be onsite for 18 days at a time. You will be living and working on a small floating facility, which feels like living and working on a large boat. Maintaining (elevating?!) your physical and mental health is different in a remote setting. Creativity and adaptability are necessary traits. *Internet is limited and shared - streaming and consumptive online activity is not feasible here. *Our relief chef/housekeeper is an integral member of the guest services team and is trained and expected to interact with guests and their fellow team members with respect, professionalism, and kindness. *Cross training allows for job sharing and/or additional days off for team members as needed and helps to foster deeper appreciation for the roles and responsibilities of all team members within a remote lodge setting. *We also offer opportunities for additional projects related to gardening, cooking, painting, and simple maintenance if the team member is interested in expanding his/her/their skill set.

Qualifications & Experience:

Our ideal relief chef/housekeeper is: *A self-starter with a strong work ethic. *Independent and respectful of other staff work obligations and personal space. *Driven to provide excellent guest service and exceed guest expectations daily. *Eager and willing to work in an open (to guests) kitchen *Interested in working and living very closely with other staff members and guests in a remote wilderness setting with limited access to communication or traditional social life. *Committed to working a full season (May through October), 18 days on, 6 days off. *Professional restaurant experience or other experience cooking for large groups of people with a range of dietary preferences and restrictions, and diverse nationalities *Inventory control and food ordering. Basic computer skills. *FOODSAFE certification *Communication and teamwork.
