



# Breakfast Chef

## Seasonal

Campbell River Region  
Campbell River

Thursday March 26, 2026

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\$26 - \$30/ hour (\$275 - \$325 /day)

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**Company:** Knight Inlet Lodge

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**Website:** <https://www.grizzlytours.com/employment/>

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**Industry:** Tourism/ Hospitality

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**Remote/Camp Based Job:** Yes

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**How to apply:**

Please apply with cover letter, resume (listing all current certifications), and at least 3 professional references to; [info@grizzlytours.com](mailto:info@grizzlytours.com) We thank all applicants for their interest; however, only short-listed applicants will be contacted.

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**Attachment:** [KIL-JOB-Breakfast-Chef-position.pdf](#)

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**Expiry Date:**

Thursday, April 09, 2026

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**Details:**

Knight Inlet Lodge is an Indigenous owned world-famous grizzly bear viewing lodge situated in Knight Inlet and the southern portion of the Great Bear Rainforest. Since 1996 Knight Inlet Lodge has facilitated wildlife viewing experiences and eco-adventures for discerning individuals, couples, and families. We are currently seeking a seasonal breakfast chef for our season which runs from mid-May through to mid-October. The breakfast chef is responsible for the breakfast preparation and execution of an extensive breakfast buffet of hot and continental items as well as providing an egg station, cooking eggs/omelets a la minute, requiring one-on-one interaction with lodge guests and staff. Previous catering experience and working in a remote lodge setting is an asset. This is a seasonal, full-time position, which includes accommodation and meals. Candidate must be available to work throughout the entire season without interruption. Salary / Benefits: • Competitive remuneration negotiable based on skills, experience & qualifications • 4% holiday pay; • End of Season Bonus Gratuity Program\*; • Float plane transportation between Campbell River and the lodge • Accommodation and all meals while at the lodge; • Shift rotation - 14-days on with 7-days off. Salary - Competitive remuneration negotiable based on skills & experience \*Based on entire season contract completion

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**Qualifications & Experience:**

Applicant Will: 1. Be experienced in working in a commercial kitchen environment (minimum 5-years); 2. Be experienced with baking bread/loaves/cookies, and soup preparation; 3. Have knives and the required knife skills; 4. Be responsible for organizing and maintaining tidiness of food preparation and storage areas 5. Will have current FoodSafe certification; 6. Be physically fit (this position will spend 100% of the time standing); 7. Be well groomed, courteous, honest, and, reliable; 8. Be interacting with our guests and ensuring they are treated in a helpful and courteous manner; 9. Be required to work unsupervised in the early morning; 10. Maintain positive interactions with guests and co-workers throughout the day, including at meal times and 11. during unscheduled periods; 12. Follow Knight Inlet Lodge protocols and policies; 13. Accept other duties as assigned.

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