



Relief Chef / Chef Tournant Seasonal

Campbell River Region
Campbell River

Thursday March 26, 2026

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

Company: Knight Inlet Lodge

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

Industry: Tourism/ Hospitality

Remote/Camp Based Job: Yes

How to apply:

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

Expiry Date:

Thursday, April 09, 2026

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 Chef Tournant for our season which runs from mid-May through to mid-October. This person will work alongside the Executive Chef and the Sous Chef and will be responsible to cover for the Breakfast Chef while on their scheduled days off (7 days) and for the Sous Chef on their days off (7 days). The Chef Tournant must be a well-rounded individual with a wide range of skill sets in the kitchen. The Chef Tournant will not be responsible for ordering or finalization of menu planning. This is a seasonal, full-time position, which includes accommodation and meals. Candidate must be available to work throughout the entire season without interruption. 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 - 21-days on with 7-days off. Salary - Competitive remuneration negotiable based on skills & experience *Based on entire season contract completion

Qualifications & Experience:

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