



Sous Chef

Seasonal

Campbell River Region
Campbell River

Thursday March 26, 2026

\$31 - \$40/ hour (\$335 - \$360/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 Sous Chef for our season which runs from mid-May through to mid-October. This person will work alongside the Executive Chef and the Kitchen Team . The Sous Chef must be a well-rounded individual with a wide range of skill sets in the kitchen. 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:

- Red Seal, Certified Chef de Cuisine designation or Culinary Arts Diploma is required
- Minimum of 5 years' experience in a Sous Chef role.
- Assist with Menu planning, costing, development, and production of diversified menus in accordance with the company's vision.
- Ensure the sanitation and food safety standards are met in all stages of food storage and preparation.
- Assist with developing daily meal plans and delegation of duties to, breakfast chef, relief chef, and dishwasher.
- Actively cooking up to 10 hours a day in addition to other duties.
- Maintain order and discipline in the kitchen during working hours.
- Assist with Training of kitchen staff as required.
- Knowledge of all aspects of cooking, baking and pastries, gluten free diets, seafood, and meats.
- Knowledge and understanding of dietary restrictions; allergies, vegan, and vegetarian in meal planning and Conduct inventory on a weekly basis
- Assist with provisions ordering up to a week and a half ahead of schedule, to accommodate available cargo space on incoming flights.
- Efficiently produce and cook high quality, well balanced and healthy meals for our guests and staff.
- Ensure that the kitchen equipment is in good condition and report any malfunction before it affects kitchen production.
- Maintain positive interactions with guests and co-workers throughout the day, including at unscheduled periods.
- Be well groomed, courteous, honest, and, reliable.
- Comply with all Knight Inlet Lodge protocols and policies.
- Previous experience in a remote lodge setting is an asset.
