



Head/Executive Chef

Seasonal

Campbell River Region
Campbell River

Thursday March 26, 2026

\$41 - \$60/ hour (\$400 - \$425/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 Head/Executive Chef for our season which runs from mid-May through to mid-October. The Head Chef will have both managerial and culinary responsibilities; therefore he/she needs to excel in both domains to successfully conduct all the assigned duties. Strong background and valuable experience in the culinary field combined with excellent interpersonal and management skills are needed for this position. A proven record in teamwork and team building is necessary. Our Lodge accommodates up to 44 guests and up-to 25 staff members. The Head Chef will be assisted by a Sous Chef, a Relief Chef, and a Breakfast Chef. Our ideal candidate would have a passion for cooking as well as a love for the outdoors. This is a seasonal, full-time position, and the 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 Head Chef role.
- Menu planning, costing, development, and production of diversified menus in accordance with Knight Inlet Lodge's standards and vision.
- Knowledge of all aspects of cooking, baking and pastries, gluten free diets, seafood, and meats including Extensive experience preparing traditional British Isles, European and West Coast First Nations Cuisine.
- Efficiently produce and cook high quality, well balanced and healthy meals for our guests and staff.
- Ensure the sanitation and food safety standards are met in all stages of food storage and preparation.
- Develop daily meal plans and delegation of duties to, breakfast chef, sous chef, and dishwasher.
- 10+ hour days including actively cooking and/or addition other duties.
- Maintain order and discipline in the kitchen during working hours.
- Human Resources Experience (hiring, managing and training kitchen staff as required) + Conflict resolution skills
- Knowledge and understanding of dietary restrictions; allergies, vegan, and vegetarian in meal planning and preparation
- Conduct inventory on a weekly basis
- Provisions ordering up to a week and a half ahead of schedule, to accommodate available cargo space on incoming flights.
- Experience managing food supply chains in a remote wilderness setting via float plane or barge.
- Ensure that the kitchen equipment is in good condition and report any malfunction before it affects kitchen production.
- Experience with off-grid utility systems (diesel power generators, Inverter battery systems, remote water systems including desalination, propane kitchen appliances, remote waste management systems)
- Boating license and boat handling experience
- Previous management and delivery of remote emergency actions/safety plans.
- 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.
- First-Aid
