



# Chef

## Full-Time

Port Hardy and North Island  
Port Hardy

Friday March 27, 2026

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\$31 - \$40/ hour (\$63,000 to \$65000/Yrly)

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**Company:** Kwa'lilas hotel

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**Industry:** Tourism/ Hospitality

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**Remote/Camp Based Job:** No

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**How to apply:**

<https://ca.indeed.com/job/chef-relocate-port-hardy-bc-5d508c4e8c1d1991>

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**Expiry Date:**

Friday, April 10, 2026

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**Details:**

- Maintain high standards for food quality, presentation, cost control, and consistency.
- Ensure all products served meet company quality expectations.
- Follow standard portion sizes, cooking methods, recipes, and kitchen procedures.
- Support and supervise kitchen staff in daily food preparation.
- Assist the Manager with inventory, cost control, and reducing food waste.
- Ensure all kitchen equipment is used safely, cleaned properly, and well-maintained.
- Help with weekly staff scheduling to ensure proper coverage and efficiency.
- Inspect equipment and work areas for safety and cleanliness.
- Work any station as needed and complete tasks assigned by the Manager.
- Communicate guest feedback and any actions taken to the Manager.
- Perform other duties as assigned.

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**Qualifications & Experience:**

- Culinary Certificate or Degree preferred; Red Seal an asset.
- 2-3 years' experience in a busy professional kitchen, pub, or restaurant
- Strong ability to meet and exceed guest expectations.
- Proven track record of growth and reliability.
- Strong sensory abilities for tasting, identifying quality, and ensuring safety

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