



# Breakfast Chef / Dishwasher Relief Seasonal

Campbell River Region  
Campbell River

Thursday April 9, 2026

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\$26 - \$30/ hour (\$275 - \$300 /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-Dishwasher-position\\_0.pdf](#)

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**Expiry Date:**

Thursday, April 23, 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 breakfast chef / dishwasher relief person for the current season which runs from mid-May through to mid-October. This person will be responsible to cover for the breakfast chef while on their scheduled days off (7 days) and for the dish washer on their days off (7 days). 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. \*Based on entire season contract completion

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### **Qualifications & Experience:**

Applicant Will: 1. Be experienced in working in a commercial kitchen environment  
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 during unscheduled periods; 11. Follow Knight Inlet Lodge protocols and  
policies; 12. Accept other duties as assigned.

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