



Sous Chef - Relocate to Port Hardy, B.C. Full-Time

Port Hardy and North Island
Port Hardy

Tuesday April 14, 2026

\$21 - \$25/ hour

Company: Kwa'lilas hotel

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

<https://ca.indeed.com/job/sous-chef-relocate-port-hardy-bc-37bc9ed70b34eedc>

Expiry Date:

Tuesday, April 28, 2026

Details:

Kwa'lilas Hotel is looking for a Sous Chef to join our team, in Port Hardy on Northern Vancouver Island. Kwa'lilas Hotel is home to Nax'id' Pub and Ha'me' Restaurant. The Sous Chef is responsible for assisting the Pub chef with managing all activities in the kitchen and ensuring that food products, presentation, and plating are of the highest quality. The right candidate for this position should have a minimum 2 years of related experience and is passionate, creative, dynamic, and highly motivated. Located in the traditional territories of the Kwakiutl people; "Kwa'lilas" translates to "a place to sleep". Named by the Gwa'sala-Nakwaxda'xw elders in hopes that guests may find peaceful rest after a day of exploration on North Vancouver Island. What We Offer:

- 1 month of covered accommodation in a hotel room for individuals relocating from outside of Northern Vancouver Island
- Enrollment in company benefits after 6 months of employment
- Wellness incentives including a discounted gym membership and free in-person counselling services
- Company events and holiday parties
- Career growth and development opportunities
- Prepare and cook complete meals or individual dishes and foods.
- Monitor food preparation and presentation to maintain quality and consistency.
- Ensure compliance with food safety, hygiene, and sanitation regulations
- Support smooth service during busy periods and step in as needed on cooking stations
- Collaborate with front-of-house staff to ensure seamless guest experiences.
- Schedule and supervise kitchen helpers
- Oversee kitchen operations
- Maintain inventory and records of food, supplies and equipment
- May set up and oversee buffets
- May clean kitchen and work area
- May plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies.
- May hire and train kitchen staff and perform other duties as assigned.

Qualifications & Experience:

- Completion of highschool or GED equivalent
 - Formal culinary training or associate degree in culinary arts
 - Minimum 2-3 years experience in a fine dining setting and experience in a culinary leadership role preferred
 - 2-3 Years experience in a Fine Dining Setting
 - Valid FOODSAFE certification
 - Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
 - Must be able to lift and carry up to 50 lbs
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