



# Baker- Relocate to Port Hardy Full-Time

Port Hardy and North Island  
Port Hardy

Tuesday April 14, 2026

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\$21 - \$25/ hour

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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/baker-relocate-port-hardy-0acacd5c8b05d45b>

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**Expiry Date:**

Tuesday, April 28, 2026

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**Details:**

Full job description ; Kwa'lilas Hotel is looking for a Line Cook to join our team in Port Hardy, British Columbia. Located on the Northern end of Vancouver Island, Kwa'lilas Hotel is home to both the Nax'id Pub and Ha'me' Restaurant. The ideal candidate for this position is an achiever, looking to grow with one of the top restaurant groups in Port Hardy. We welcome new ideas and are seeking an individual who is creative, dynamic, and passionate about their work. The baker is in charge of preparing baked goods which include desserts, breads, sorbets, such as croissants, Cakes, Cookies for the menus and banquets. 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:

- Wellness incentives including a discounted gym membership and free in person counselling services
- 1 month of covered accommodation in a hotel room for individuals relocating from outside of Northern Vancouver Island
- Career growth and development opportunities within a growing company
- Company events and holiday parties

Core Duties and Responsibilities:

- Memorizing recipes, policies, procedures, and standard portion sizes
- Crafting and preparing new baked goods
- Ability to create new baked goods and pastries
- Ability to work under strict deadlines and meet client expectations
- Knowledge of general baking principles and understanding of a wide variety of recipes
- Excellent knowledge of safety, health rules, and quality controls
- Excellent understanding of imperial systems and metrics of measurements
- Strong verbal and written communication skills to assist in the day-to-day operations within the bakery
- Maintaining a clean, sanitary, and safe workspace at all times to avoid contamination. Making sure all work areas are clean and sanitized, free from glasses, and anything that is not acceptable in a food preparation area
- Being aware of and following all kitchen health and safety regulations and guidelines
- Making sure that all products are ordered or pulled out

to defrost, in a timely fashion for menu and specials •Other duties as assigned

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**Qualifications & Experience:**

Education and Experience •1-2 years of related work experience •Formal training as a cook •Valid Food Safe certification •Professional and responsible conduct and speech around and to all employees •Comfortable in fast-paced, high-pressure environments •Teamwork skills, able to follow direction given by Chef or direct supervisor. •Strong verbal communication skills •Organizational skills,

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