



Commis Chef Seasonal

Campbell River Region
Campbell River

Thursday April 16, 2026

Minimum wage - \$ 20/ hour (\$18-\$21/HR)

Company: Naturally Pacific Resort

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

Apply here: <https://naturallypacificresort.applytojob.com/apply/jWhXCiEtKZ>

Expiry Date:

Thursday, April 30, 2026

Details:

The Team Naturally Pacific Resort aims to become a top resort that welcomes everyone and offers exciting experiences every day. We are seeking team members who are passionate about providing exceptional hospitality and service, and who align with our values of Passion, Community, Inclusion, and Innovation. Our focus is not only on creating memorable experiences for guests but also on establishing a fulfilling and enjoyable work atmosphere for our team. Becoming part of the Naturally Pacific team will allow you to engage in the hospitality industry within an expanding company that values every individual's input and celebrates achievements collectively. The Role As a key member of our team the Commis 1 Chef will provide exceptional service and work as part of the culinary team to achieve and create spectacular menu items for our guests to enjoy. The Commis 1 Chef will be expected to follow the guidance and learn from the Senior Chefs while working with other cooks to foster their growth and learning. Your contributions to the team include:

- Follow instructions given by Senior Chefs.
- Prepare menu items and ensure all MEP that is being produced is made following specifications.
- Ensure that the kitchen is set for service following guidelines from Chef de Parties for business levels.
- Serve all food according to correct taste, temperature, and visual appeals.
- Read and refer to cooking reference materials as needed.
- Follow the guidance of Chef de Parties and Sous Chefs.
- Complete all assigned tasks as quickly as is safely practical.
- Optimize the cooking process with attention to speed and quality.
- Ensure the reputation for excellent food and service is enhanced with the staff and guests working as part of the kitchen team to drive success.
- Enforce strict health and hygiene standards.
- Maintain food safety temperature logs with direction from the CDP or Sous Chef.
- Maintain your work area in a clean, safe, and sanitary manner.
- Use a thermometer to check all cooked meats to ensure proper doneness.
- Always refer to OH&S standards and follow them to ensure a safe workspace. Follow all resort policies and procedures

and adhere to the grooming policies. • Help to maintain a climate of smooth and friendly cooperation. • Work well as part of a team and assist when other team members are struggling. • Remain guest focused. • Maintain an approachable manner and become quick to exceed guest expectations. • Additional tasks and duties as assigned.

Qualifications & Experience:

A few things we are looking for in a new team member: • Previous kitchen experience. • Willingness to learn new skills. • Strong organizational skills. • Strong communication skills. • Self-motivated and a positive team player. • Understanding of basic healthy and hygiene practices. • High level of attention to detail. • Culinary degree or apprenticeship is considered an asset. • Valid Food Safe Certification is an asset.
