



Seasonal Chef or Strong 2nd Cook Ready to Step Up Seasonal

Campbell River Region
Campbell River

Saturday April 25, 2026

\$31 - \$40/ hour

Company: Gowlland Harbour Resort

Website: <https://www.gowllandharbour.com/>

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

Please apply with your resume and contact details to lynette@gowllandharbour.com or call us at 250.285.3572 to set up an interview.

Expiry Date:

Saturday, May 09, 2026

Details:

This is not a “just get through the season” kitchen. We’re a small, oceanfront resort on Quadra Island where food is a central part of the guest experience, from relaxed breakfasts to elevated, multi-course wedding dinners. We’re looking for a chef who cares about what they put on the plate, works clean and organized, and wants to be part of a tight, respectful team for the season. It’s a balance of good food, good people, and a setting that reminds you why you got into hospitality in the first place. We work hard, but we keep it human. If this sounds like your kind of season, send us a bit about yourself and your experience. Bonus points if you tell us what you like to cook when no one’s watching. We’d love to connect.

Qualifications & Experience:

What the role actually looks like: Leading or supporting daily service: breakfast, lunch, and plated dinners Executing weddings and events (with a clear plan and support, no chaos kitchens) Working with fresh, seasonal ingredients and a changing menu Keeping the kitchen organized, efficient, and calm under pressure Collaborating with a small, experienced team who genuinely has each other’s backs What we’re looking for: Solid kitchen experience (you’ve worked busy services and can handle volume) Comfortable running a station or the whole kitchen when needed Good instincts, strong prep habits, and attention to detail A positive, team-first attitude (no egos, no yelling kitchens) Someone who can handle the pace of summer service and still care about quality
