



# Cook/Sous Chef

## Full-Time

Campbell River Region  
Campbell River

Wednesday May 20, 2026

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\$26 - \$30/ hour (\$50,000 - \$60,000)

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**Company:** Broadstreet Properties Ltd

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**Website:** <https://www.broadstreet.ca/careers>

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**Industry:** Tourism/ Hospitality

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**Remote/Camp Based Job:** No

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**How to apply:**

Use the career page link please: <https://www.broadstreet.ca/careers>

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**Expiry Date:**

Wednesday, June 03, 2026

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**Details:**

Why Broadstreet? Broadstreet Properties Ltd. is a family owned and operated property management company, partnered with Seymour Pacific Developments, that manage multi-family residential communities. We are a growing organization made up of diverse team members who are motivated to continuously innovate our approach to asset management. We consider employee wellbeing a priority and are dedicated to protecting the health and safety of our teams while ensuring a workplace that is respectful of everyone. Broadstreet Properties Ltd. practices equal opportunity hiring and onboarding processes to ensure equal access and participation for everyone. We understand that we have a responsibility for ensuring a safe, dignified, and welcoming environment and we are committed to creating an inclusive environment for all employees irrespective of race, colour, religion, sexual orientation, gender identity, or any other status protected by law. We believe in integrating people with disabilities into our workforce by removing barriers and meeting accessibility needs. The perks: • Employer paid extended health, vision, and dental coverage (including family) • Employee and Family Assistance Program • Yearly health and wellness benefit • RPP eligibility after one year • Employee recognition program

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**Qualifications & Experience:**

Your contributions to the team include: • Ability to work across multiple kitchen stations, including à la carte, garde manger, buffet hot side, and sandwich station • Broad culinary knowledge across multiple food preparation areas, with the ability to adapt to daily menu changes and accommodate dietary requirements • Ability to meet production timelines while maintaining portion control and minimizing food

waste • Maintain a high standard of cleanliness and comply with all food safety and sanitation guidelines • Ability to follow instructions, work independently, and collaborate effectively as part of a team What you need to be successful: • 3 -5 years in catering or high-volume restaurants, including buffet and plated service • Culinary training or equivalent experience preferred in high production volume restaurants. • Strong grasp of basic techniques; broad menu knowledge • Lift up to 50 lbs, stand for extended periods, and perform repetitive bending/squatting • Food Premises regulations, FoodSafe certification (or willingness to obtain) • Clear communicator, proactive team player, hospitality-focused, problem solve • Operation and cleaning of commercial kitchen equipment. • Knowledge of food safety and sanitation standards. • Ability to work under pressure and meet strict timelines.

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