



Sous Chef

Full-Time

Campbell River Region
Campbell River

Thursday May 21, 2026

\$26 - \$30/ hour (CA\$29.00 per hour)

Company: Berwick Retirement Communities

Website: <https://berwickretirement.com/campbell-river/overview/>

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

Please send your resume to careers@berwickrc.com

Expiry Date:

Thursday, June 04, 2026

Details:

Position Summary: The Sous Chef supports the Executive Chef in the daily operation of the kitchen, ensuring high standards of food quality, presentation, and safety for residents and guests. This role includes food preparation and cooking, supervising and mentoring kitchen staff, and maintaining a clean and organized workspace. The Sous Chef also supports key operational functions such as inventory management, ordering, and scheduling to ensure efficient kitchen operations. In the absence of the Executive Chef, the Sous Chef will lead kitchen operations and provide direction to the culinary team. This role fosters a resident-centered dining experience by accommodating dietary requirements and ensuring meals consistently meet quality standards, while performing all duties in a courteous and respectful manner. Participation in the building's Emergency Response procedures may also be required. The Berwick Perks: Meaningful work. At Berwick, you'll be making a positive difference in seniors' lives, each and every day. A supportive, diverse team and training opportunities. We believe in giving our people opportunities to advance wherever we can. Refreshments while you work. Berwick's chef-prepared meals are delicious! We offer partially subsidized daily meals and beverages to employees. High-value Benefits: Employee Assistance Program Medical, Dental and Vision Benefits Discounted Meal Program Complimentary Onsite Gym Use Vacation starting at 6% Employee Perks Discount Program RRSP Matching Schedule: Sunday - Thursday, 11:00am - 7:30pm, a total of 40 hours per week. Pay: Starting wage is \$29.00 per hour.

Qualifications & Experience:

Qualifications Required: Red Seal certification or equivalent culinary training preferred Minimum 2 years of kitchen experience in a supervisory or similar role Proven experience with inventory management, ordering, and staff scheduling Food Safe certification required; WHMIS and First Aid/CPR considered assets Strong knowledge of HACCP principles, food safety, and sanitation standards Experience preparing meals that accommodate dietary restrictions and specialized diets (e.g., low sodium, diabetic-friendly, texture-modified diets) Ability to lead, train, and mentor kitchen staff while fostering a positive team environment Strong attention to detail in food quality, presentation, and consistency Ability to work efficiently in a fast-paced environment while maintaining high standards Strong communication, organization, and time management skills Basic computer proficiency (Microsoft Word and Excel) Dependable, professional, and able to maintain confidentiality Ability to work both independently and collaboratively with minimal supervision Familiarity with workplace emergency response procedures Note: At Berwick we understand the importance of immunization to protect our residents, team members and visitors from COVID-19. As such, a prerequisite of employment is that all new hires are vaccinated as approved by Health Canada. A current TB test and criminal record check are also required pursuant to the Criminal Records Review Act for working with vulnerable adults.
