



Logging Camp Cook Full-Time

All Regions

Thursday May 28, 2026

\$26 - \$30/ hour (\$400-\$450/day)

Company: Waaykaash Timber Ltd

Industry: Forestry

Remote/Camp Based Job: Yes

How to apply:

E-mail cover letter and resume to waaykaashinfo@gmail.com

Attachment: [Waaykaash Timber Logging Camp Cook Job Posting.pdf](#)

Expiry Date:

Thursday, June 11, 2026

Details:

Job title Logging Camp Cook Location Nootka, BC Job type Full-time Pay \$ 400.00 - \$425.00 per day We are seeking a dedicated and skilled Camp Head Cook to join our team and run the kitchen on our barge camp. Typically serving 10- 20 people and running on a rotation schedule of 14/7. The ideal candidate will have a passion for food and a commitment to delivering high-quality meals in a fast-paced environment. As a Head Cook, you will play a vital role in meal preparation and food service, ensuring that every dish meets our standards for taste and presentation. You will work collaboratively with kitchen staff to create an enjoyable dining experience for our crew and guests. Responsibilities •Plan, prep, and cook three meals plus snacks daily for work crew •Ensure all food is prepared in accordance with food safety and sanitation regulations and best practices. •Manage kitchen inventory and place grocery orders using Sysco ordering system, shop for groceries when needed •Monitor food costs and minimize waste •Maintain cleanliness and organization of the kitchen area, including proper food handling and storage. •Collaborate with team members to ensure timely service during peak hours. •Support kitchen team and camp operations •Maintain cleanliness and organization of the camp house. Camp Benefits •Private room •Wifi •Shower and Laundry facilities •Free food •Flexible schedule

Qualifications & Experience:

Qualifications Required: Cooking, Food safety, Meal preparation Experience: Food industry: 2 year (preferred) Language: English (preferred) Requirements •Strong knowledge of food safety practices and regulations. •Proficiency in meal preparation techniques and cooking methods. •Previous experience working in a camp, restaurant, or food service environment. •Ability to work efficiently under

pressure in a fast-paced kitchen setting. •Excellent communication skills and the ability to work well within a team. •Attention to detail in food presentation and quality control. •Flexibility to adapt to changing menus and dietary requirements.
