



Assistant Kitchen Manager

Full-Time

Campbell River Region
Campbell River

Wednesday August 5, 2026

\$21 - \$25/ hour (\$20.25-\$23.25 an hour)

Company: Stacked Pancake & Breakfast House

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

Please send resume to: campbellriver@stackedpancakehouse.ca

Expiry Date:

Wednesday, August 19, 2026

Details:

Job Summary We are seeking a dedicated and experienced Assistant Kitchen Manager to support the daily operations of our bustling restaurant. The ideal candidate will have a strong background in food preparation, cooking, and food safety, along with proven leadership and team management skills. This role involves supervising kitchen staff, ensuring high-quality food service, and maintaining a safe and efficient kitchen environment. The Assistant Kitchen Manager will play a vital role in delivering exceptional dining experiences while supporting the restaurant's operational goals.

Responsibilities

- Assist the Kitchen Manager in overseeing daily kitchen operations, including food preparation and service
- Supervise and coordinate kitchen staff to ensure efficient workflow and high standards of food quality
- Lead food preparation activities, ensuring adherence to recipes, portion sizes, and presentation standards
- Manage food handling procedures to comply with safety regulations and maintain cleanliness
- Support team management by training new staff, providing ongoing coaching, and fostering a positive work environment
- Ensure compliance with health and safety regulations related to food safety and sanitation
- Assist in inventory management, including ordering supplies and monitoring stock levels
- Maintain effective communication between front-of-house and kitchen staff to ensure smooth service delivery
- Uphold hospitality standards by serving guests courteously and professionally when needed

This role offers an exciting opportunity for individuals passionate about the food industry who are eager to grow their leadership skills within a dynamic restaurant setting.

Pay: \$20.25-\$23.25 per hour

Benefits:

- Discounted or free food
- On-site parking

Work Location: In person

Qualifications & Experience:

Requirements • Restaurant: 2 years (required) • Proven supervising experience in a restaurant or food service environment • Strong background in food preparation, cooking, and food industry best practices • Demonstrated leadership skills with the ability to manage teams effectively • Knowledge of restaurant management operations and hospitality standards • Experience with food handling, safety protocols, and sanitation procedures • Excellent communication skills with a focus on teamwork and customer service • Ability to work in a fast-paced environment while maintaining attention to detail • Prior restaurant or kitchen experience is preferred; leadership or management experience is highly desirable • Commitment to maintaining high standards of cleanliness, safety, and food quality • Foodsafe certificate considered an asset.
