



Lead Cook

Full-Time

Campbell River Region
Campbell River

Wednesday August 5, 2026

Minimum wage - \$ 20/ hour (\$18.25-\$20.25 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:

Overview We are seeking a skilled and experienced Lead Cook to join our culinary team. The ideal candidate will have a strong background in food preparation, cooking, and food safety, with a passion for delivering exceptional dining experiences. As a Lead Cook, you will oversee kitchen operations, ensure quality standards are met, and support the culinary team in preparing delicious meals in a timely manner. This role offers an opportunity to lead by example and contribute to a dynamic food service environment.

Responsibilities

- Prepare and cook a variety of dishes according to established recipes and quality standards
- Oversee daily kitchen operations, ensuring efficient workflow and adherence to safety protocols
- Supervise and support kitchen staff during meal preparation and service
- Maintain high standards of food handling, sanitation, and safety in compliance with health regulations
- Assist in menu planning and ingredient sourcing to ensure freshness and quality
- Train and mentor junior kitchen staff on cooking techniques, food safety, and proper food handling procedures
- Monitor inventory levels and assist with ordering supplies as needed
- Ensure timely delivery of meals to customers while maintaining presentation quality

Collaborate with management to improve kitchen processes and customer satisfaction

Join our team as a Lead Cook and bring your culinary expertise to create memorable dining experiences for our guests while leading a dedicated kitchen staff.

Pay: \$18.25-\$20.25 per hour

Benefits:

- Discounted or free food
- On-site parking

Work Location: In person

Qualifications & Experience:

Qualifications

- Restaurant: 1 year (required)
- Proven experience in food preparation, cooking, or restaurant settings with a focus on quality service
- Strong knowledge of food safety standards and proper food handling techniques
- Experience in serving and meal preparation within the food industry or restaurant

environment • Excellent leadership skills with the ability to supervise and motivate kitchen staff • Knowledge of kitchen equipment operation and maintenance • Ability to work efficiently under pressure in a fast-paced environment • Strong organizational skills with attention to detail in food presentation and sanitation standards • Prior experience in a supervisory or lead role is preferred but not required; relevant kitchen experience is essential Foodsafe certificate considered an asset.
