NIEFS
NORTH ISLAND EMPLOYMENT

Kitchen Supervisor
Full-Time

Campbell River Region
Campbell River

Friday October 2, 2026

$21 - $25/ hour ($23.85 to $29.15 per hour)

Company: Naturally Pacific Resort

Website: https://www.naturallypacific.ca/careers/

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

Please apply directly at:
https://naturallypacificresort.applytojob.com/apply/ErVMKmgBks

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Expiry Date:

Friday, October 16, 2026

Details:

The Team Naturally Pacific Resort aims to become a top resort that welcomes everyone and offers exciting experiences every day. We are seeking team members who are passionate about providing exceptional hospitality and service, and who align with our values of Passion, Community, Inclusion, and Innovation. Our focus is not only on creating memorable experiences for guests but also on establishing a fulfilling and enjoyable work atmosphere for our team. Becoming part of the Naturally Pacific team will allow you to engage in the hospitality industry within an expanding company that values every individual's input and celebrates achievements collectively. The Role As a key member of our team the Kitchen Supervisor / Chef de Partie will be a leader responsible for running a kitchen station when working with a small team. The Kitchen Supervisor / Chef de Partie will make excellent use of various cooking methods, ingredients, equipment, and processes. They will have the ability to multitask and work efficiently under pressure with a strong knowledge of best cooking practices. Your contributions to the team include: • Communicate new and upcoming special menus to your team. • Prepare menu items in collaboration with colleagues. • Initiate and update the appropriate lists to advise your team of any shortages before and during service. • Create alternatives for 86’d items that can be offered to guests instead. • Support the Senior Chefs in the planning and production of new food concepts. • Ensure the cooking stations are up to standards. • Track business levels and maintain awareness of large reservations. • Participate in enhancing the reputation for excellent food and service. • Follow the guidance of the Executive or Sous Chef and have input in new ways of presentation for dishes. • Optimize the cooking

process with attention to speed and quality. • Enforce strict health and hygiene standards within your team. • Monitor fridge and freezer temperatures throughout the day. • Verify that everyone has a thermometer to check the food that they are producing. • Validate the completion of all logbooks daily. • Adhere to all Food, Health and Safety, Allergens Policies and maintain all relevant records. • Help maintain a climate of smooth and friendly cooperation. • Ensure that all cooks are set for service and feel confident in themselves and in the products served. • Remain guest focused at all times, being approachable and quick to exceed guest expectations. • Support your team and ensure that all cooks complete daily and weekly tasks. • Always refer to OH&S standards and follow them to ensure a safe workspace. • Ensure no cross-contamination of foods or potential allergens occurs. • Always follow all grooming and uniform standards. • Additional tasks and duties as assigned. Perks & Benefits At Naturally Pacific Resort, we believe in recognizing and rewarding the valuable contributions of our colleagues. As a member of our team, you can expect to enjoy a comprehensive range of benefits and competitive compensation tailored to your skill set, education, and experience. Please note that specific benefits may vary depending on the role and level within the organization. • Comprehensive employer paid health, vision, and dental coverage for you and your family. • Access to ongoing training and development opportunities to support your career growth and advancement within the company. • Employee and Family Assistance Program. • Discounts on various resort amenities and services such as food, golf, retail, and spa. • Support for your health and wellness goals. • Registered Pension Plan (RPP) eligibility after 1 year. • Accommodations available for qualifying candidates. You will be eligible to receive wages starting from $23.85 to $29.15 per hour, this will be determined by your skill set, education and experience. We are a growing organization made up of diverse team members who are motivated to continuously innovate our approach to genuine hospitality. 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. Naturally Pacific Resort 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 Resort At Naturally Pacific Resort, our mission is to provide guests with a memorable and meaningful experience. Located at the crossroads of the forest, mountains, and the Pacific Ocean in Campbell River BC, Naturally Pacific's 100-room resort features a luxury spa, upscale restaurant and 18-hole golf course with a virtual driving range and lounge. This coastal destination offers spectacular views and access to some of the best outdoor experiences in the world. From eco-adventures, internationally renowned salmon fishing, wildlife watching, to traversing the parks and trails, Campbell River is a doorway to adventure. Thank you and we look forward to receiving your application!

Qualifications & Experience:

A few things we are looking for in a new team member: • Past experience working in a similar leadership role. • Red Seal Certification or equivalent is preferred. • Valid Food Safe Certification. • Ability to work well in a team setting. • Excellent listening and communication skills. • Willingness to learn new skills. • Strong organizational skills. • Self-motivated, positive team player. • Strong leadership skills. • Ability to multi-task and work well under pressure. • Passion for delivering great food and service to guests. • Team management skills. • A positive and approachable manner. • Adaptability to change and willingness to embrace new ideas and processes. • High level of attention to detail. • Ability to work mornings, evenings, weekends, and holidays.