NIEFS
NORTH ISLAND EMPLOYMENT

Line Cook
Full-Time

Campbell River Region
Campbell River

Tuesday November 3, 2026

$21 - $25/ hour ($21.15 to $25.85/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/E3ng56MLzB

Expiry Date:

Tuesday, November 17, 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 Line Cook / Commis 1 Chef will provide exceptional service and work as part of the culinary team to achieve and create spectacular menu items for our guests to enjoy. The Line Cook / Commis 1 Chef will be expected to follow the guidance and learn from the Senior Chefs while working with other cooks to foster their growth and learning. Your contributions to the team include: • Prepare menu items and ensure all MEP that is being produced is made following specifications. • Follow instructions given by Senior Chefs. • Ensure that the kitchen is set for service following guidelines from Kitchen Supervisor / Chef de Parties for business levels. • Serve all food according to correct taste, temperature, and visual appeals. • Read and refer to cooking reference materials as needed. • Follow the guidance of Kitchen Supervisor / Chef de Parties and Sous Chefs. • Complete all assigned tasks as quickly as is safely practical. • Optimize the cooking process with attention to speed and quality. • Ensure the reputation for excellent food and service is enhanced with the staff and guests working as part of the kitchen team to drive

success. • Enforce strict health and hygiene standards. • Maintain food safety temperature logs with direction from the Kitchen Supervisor / Chef de Parties or Sous Chef. • Maintain your work area in a clean, safe, and sanitary manner. • Use a thermometer to check all cooked meats to ensure proper doneness. • Always refer to OH&S standards and follow them to ensure a safe workspace. Follow all resort policies and procedures and adhere to the grooming policies. • Help to maintain a climate of smooth and friendly cooperation. • Work well as part of a team and assist when other team members are struggling. • Remain guest focused. • Maintain an approachable manner and become quick to exceed guest expectations. • 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 $21.15 to $25.85 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: • Previous kitchen experience. • Willingness to learn new skills. • Strong organizational skills. • Strong communication skills. • Self-motivated and a positive team player. • Understanding of basic healthy and hygiene practices. • High level of attention to detail. • Culinary degree or apprenticeship is considered an asset. • Valid Food Safe Certification is an asset. • Ability to work mornings, evenings, weekends, and holidays.
