NIEFS
NORTH ISLAND EMPLOYMENT

Staff Cook
Full-Time

Campbell River Region
Campbell River

Tuesday November 3, 2026

$26 - $30/ hour ($52,000.00-CA$65,000.00 per year)

Company: Big Bay Landing (Stuart Island) – Broadstreet Properties Ltd.

Industry: Tourism/ Hospitality

Remote/Camp Based Job: Yes

How to apply:

Please send resume to: employment@bigbaylanding.ca

Expiry Date:

Tuesday, November 17, 2026

Details:

STAFF COOK – Stuart Island | Big Bay Landing Pay: CA$52,000.00-CA$65,000.00 per year Job description: The Cook is responsible for preparing daily staff meals and assisting with overall kitchen operations. This role focuses on delivering consistent, high-quality meals, maintaining a clean and organized kitchen, and supporting smooth day-to-day operations throughout the year. The ideal candidate must currently reside on Vancouver Island within a reasonable commuting distance of Campbell River, ideally between Sayward and Nanaimo. Preference will be given to candidates living in Campbell River or the Comox Valley. Candidates must already be established on Vancouver Island, as relocation is not an option for this position. Please note: Accommodation is only provided on days where work is scheduled. For the current season, the schedule is Monday to Friday, approximately 40 hours per week. Transportation to the island is provided on Mondays and return transportation back on Fridays, though employees will be expected to be able to get to and from the departure point. Your contribution to the team includes: • Prepare staff meals and assist with food preparation for events or guest services as directed. • Follow standardized recipes, portion sizes, and presentation guidelines. • Set up and maintain kitchen stations and ensure ingredients are stocked and fresh. • Maintain a clean, organized, and sanitary kitchen environment. • Ensure all meals are prepared on time and served at the correct temperature. • Label, store, and rotate all food items properly to maintain freshness. • Assist with inventory checks and kitchen organization. • Demonstrate professionalism, punctuality, and teamwork. • Uphold food safety standards and maintain required Food Safe certifications. • Perform other duties as assigned by the Operations Manager or Chef. The perks: • Employer paid extended health, vision, and dental coverage (including family) • Employee and Family Assistance Program • Yearly health and wellness benefit • RPP eligibility after one year • Employee recognition program • In-house professional development opportunities

Why Big Bay Landing? Big Bay Landing is a private, luxury fishing lodge located on the world-famous Stuart Island, offering a truly unique coastal living and working experience. Set in the heart of one of the best salmon sport-fishing destinations in the world, Big Bay Landing combines exceptional guest experiences with breathtaking natural surroundings and a close-knit, high-performing team environment. We pride ourselves on building lasting relationships both with our guests and our employees. Working at Big Bay Landing means gaining invaluable hospitality and tourism experience while enjoying the rewards of remote coastal living, outdoor adventure, and a lifestyle unlike any other. Our team members are supported, respected, and encouraged to grow both personally and professionally. Big Bay Landing is committed to providing an inclusive, respectful, and welcoming workplace. We value diversity and believe that a strong team is built through collaboration, mutual respect, and shared passion for excellence. We are dedicated to ensuring equal opportunity in hiring and employment practices and to fostering an environment where all team members feel safe, valued, and supported, regardless of race, colour, religion, sexual orientation, gender identity, disability, or any other status protected by law. If you’re seeking meaningful work in an extraordinary setting and want to be part of an exceptional team, Big Bay Landing offers an opportunity unlike any other. Job Types: Full-time, Permanent Benefits: • Dental care • Extended health care • Vision care Application question(s): • Is your current residence within a reasonable commuting distance of the work location? Work Location: In person

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Qualifications & Experience:

What you need to be successful: • Minimum 1–2 years of cooking experience in a commercial or institutional kitchen. • Food Safe Level 1 certification (required). • Ability to work early mornings, evenings, weekends, and holidays as needed. • Strong attention to detail and cleanliness. • Ability to follow directions and work independently or as part of a team. • Excellent time management and communication skills. • Physically capable of standing for long periods and lifting to 25 lbs. A valid driver's licence and reliable transportation are required.
