



One of Canada's premier eco adventure & wildlife viewing destinations.

*100% Indigenous Owned*

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## Executive Chef

Create exceptional food in one of the most unique wilderness lodges in the world.

Knight Inlet Lodge is a 100% Indigenous-owned, premier wilderness destination located in the heart of British Columbia's Great Bear coastal rainforest. We deliver unforgettable wildlife and cultural experiences to guests from around the globe.

The five partner First Nations who now own the Lodge, Da'naxda'xw Awaetlala, Mamalilikulla, Tlowitsis, Wei Wai Kum and K'ómoks, have been stewards of their traditional territories, including the region of Knight Inlet, for thousands of years.

We're looking for an Executive Chef who brings leadership, creativity, and a deep commitment to a quality guest experience. You will be part of a tight-knit team living and working together to deliver something truly memorable.

### **What You Will Do**

- Lead all culinary operations at the lodge, ensuring a consistently high-quality dining experience that reflects our standards of excellence and hospitality.
- Design and execute proven seasonal, cyclical menus that deliver a consistent and memorable guest experience.
- Lead, coach, and schedule the kitchen team (Sous Chef, Relief Chefs, Breakfast Chef, Dishwasher).
- Maintain high standards of food quality, presentation, and consistency.
- Manage food ordering, inventory, storage, organization, and logistics in a remote environment.
- Monitor and control food, labour, and operational costs.
- Ensure all food safety and sanitation standards are consistently met.
- Manage all guest and staff dietary requirements, ensuring safe, thoughtful, and high-quality alternatives
- Collaborate with Lodge Management on special events and VIP guest experiences.
- Minimize waste and support lodge sustainability practices.
- Ensure all kitchen equipment is operating efficiently, coordinating maintenance, repairs, and replacement as needed.

### **What We're Looking For**

- Culinary certification such as Red Seal or equivalent.
- Proven experience as an Executive Chef or Senior Sous Chef in a high-quality operation.
- Strong leadership and team development skills.
- Ability to operate effectively in a remote, fast-paced, and dynamic environment.
- Excellent organization and cost management skills.
- Passion for delivering exceptional guest experiences through the culinary experience.
- Valid Food Safe certification.
- WHMIS certification.



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- Serving it Right certification.

### **What Makes This Role Unique**

- Live and work in a remote, team-based and remote lodge environment.
- Be part of a culture focused on exceptional guest service and shared experiences.
- Interact directly with guests and contribute to their overall adventure.
- Work within a company committed to sustainability, safety, and Indigenous partnership.

### **The Experience**

The compensation for the Executive Chef is based on experience with the maximum day rate of \$400/day based on an 11-day shift, paid monthly minus required deductions.

This is a seasonal, live-on-site role (May–October), typically on a 2 week on-site and 1 week off rotation. Staff accommodation and meals are provided while on site.

At Knight Inlet Lodge, we create an immersive wilderness experience for our guests and meaningful, memorable seasons for our staff.

### **Job Summary**

We are seeking a highly skilled and experienced Executive Chef to lead our culinary team in delivering exceptional dining experiences. The ideal candidate will possess strong leadership abilities, extensive restaurant management experience, and a passion for food quality and safety. As the Executive Chef, you will oversee all kitchen operations, develop innovative menus, and ensure compliance with food safety standards while maintaining a vibrant, efficient, and customer-focused culinary environment.

### **Duties**

- Supervise daily kitchen operations, ensuring smooth workflow and high standards of food preparation and presentation
- Lead and manage the culinary team, including hiring, training, and performance evaluations
- Develop creative menus that align with brand standards and customer preferences
- Oversee food handling procedures to ensure safety and hygiene compliance in accordance with food safety regulations
- Monitor inventory levels, order supplies, and control food costs to maximize efficiency
- Maintain a clean and organized kitchen environment by enforcing sanitation protocols
- Collaborate with front-of-house staff to ensure seamless service delivery
- Lead by example in food preparation, cooking, and serving to uphold quality standards
- Stay updated on industry trends and incorporate innovative techniques into menu offerings



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- Ensure all staff adhere to hospitality standards and provide excellent service to guests

**Skills**

- Proven supervising experience in a fast-paced restaurant or hospitality setting
- Strong expertise in food preparation, cooking techniques, and food presentation
- Extensive restaurant management experience with a focus on team management and leadership
- Knowledge of food handling procedures, safety standards, and sanitation regulations
- Excellent leadership skills with the ability to motivate and manage a diverse culinary team
- Exceptional organizational skills for overseeing kitchen operations and inventory control
- Ability to develop innovative menus that appeal to a broad customer base
- Strong understanding of the food industry trends and customer service excellence
- Effective communication skills for coordinating with staff and management teams
- Passion for hospitality, serving guests with professionalism and care