



Staff Chef: Your West Coast Adventure Awaits!

Come join our dynamic and adventurous team at Nootka Marine Adventures. If you love the remote outdoors and delighting customers, this position may be for you!

We are dedicated to preserving the timeless art of sport fishing while nurturing the next generation of anglers. Our mission is to provide an unparalleled luxury fishing experience that not only immerses our guests in the natural beauty of our surroundings but also instills a deep appreciation for fishing and the environment.

The Staff Chef is responsible for preparing hot lunches and dinners for approximately 60 employees, maintaining a welcoming and nourishing staff dining experience, and stocking the staff kitchen with supplies for self-prepared meals. This role is vital in supporting the wellbeing of our seasonal team by providing high-quality, nutritious meals in a remote lodge environment.

Contract length is subject to change based on the location and demands of the season. Let us know your availability from mid-May mid-September, 2025.

Get to know us:

Drive west along one of the most scenic highways in Canada through the spectacular mountainous landscape of Strathcona Park and the village of Gold River towards Tahsis. Approximately 2 hours by road from Campbell River on Vancouver Island is **Moutcha Bay Resort**, on the waters of Nootka Sound.

Requirements for a Staff Chef:

- A minimum of 2 years of professional cooking experience.
- Excellent kitchen management, interpersonal, organizational, time management, and leadership skills.
- Computer literacy including a strong grasp of Microsoft Work, Outlook, Excel, and Teams.
- Ability to work independently and efficiently in a remote setting.
- Flexibility to adapt standard menus based on seasonal ingredients and supply availability.
- Food Safety Level 1

Head Office | #211C-750 Comox Road
Courtenay BC V9N 3P6

Business Address | 1392 Seaview Rd
Black Creek, BC V9J 1J7

- WHIMIS Certification
- Ability to lift 30lbs and stand for prolonged periods.

Duties of a Staff Chef:

- Plan and prepare two hot meals per day (lunch and dinner) for approximately 60 staff members, at the planned mealtimes.
- Design weekly menus that are varied, balanced, and aligned with the lodge's budget and goals.
- Maintain appropriate food safety and sanitation standards in all aspects of food preparation, storage, and kitchen cleanliness.
- Stock the staff kitchen with breakfast items, snacks, and other essentials for self-prepared meals, ensuring consistent availability of supplies and cleanliness.
- Manage food inventory, including ordering, receiving, and proper storage of products.
- Collaborate with the Executive Chef to maintain budgetary guidelines and reduce food waste.
- Foster a welcoming dining environment for staff, encouraging feedback accommodating preference, and responding to dietary preferences.
- Ensure proper operation and cleanliness of kitchen equipment.
- Work independently to maintain high standards of quality and consistency in food service.
- Oversee the completion of seasonal open and closing procedures.

Working with us:

We value FISHING: Fiscal Responsibility, Integrity, Skill Development, Harmony, Innovation, Nurturing, and above all the Guest Experience.

Meals and staff accommodation are included in the employment package!

While living at the resort you will have opportunities to fish, hike, swim, explore, cave, snorkel, kayak, and make lifelong friends. Also, we ensure that all employees get the opportunity to experience guided fishing through the NMA Anglers Academy. The Academy is for those who love to fish or are just interested in learning!

We have employees that return year after year because of the opportunities for advancement.

How to apply:

You can apply directly online by visiting our website and submitting your resume for your position of choice.

<https://www.nookamarineadventures.com/careers/>

We welcome all qualified applicants as we are an equal opportunity employer who celebrates diversity and strives to create an inclusive environment for all employees.

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