



## **Job Posting**

### ***West Coast Expeditions***

### ***Basecamp Cook***

West Coast Expeditions kayaking base camp is located on Spring Island off the northwest side on Vancouver Island in the traditional territory of the Ka:'yu:'k't'h'/Che:k'tles7et'h' First Nations. Our goal to inspire people with the wonder and joy of getting to know BC's rugged and remote west coast through sea kayaking and marine/cultural ecology experiences that contribute in positive ways to the health and well-being of our guests, staff, community, and the Kyuquot area. The food service program is an integral element of the guest's experience by offering plentiful, healthy, nutritious meals while interacting with guests in a positive and meaningful way.

#### **Responsibilities:**

- Planning and preparing a healthy and nutritious 4 to 6-day menu for groups of 10-20 people in base camp and supporting the planning and packing of our 6 to 8-day expedition menus; modifying the menu to accommodate dietary requirements, restrictions, and preferences.
- Managing all aspects of our food service, including detailed food orders (every 4-6 days), inventory, daily food care and waste controls, maintaining kitchen hygiene and systems, meal prep & presentation.
- Punctually serving daily breakfasts and dinners, and some lunches (though lunches are often prepared at breakfast to be served by guides during day trips).
- Managing staff assistance for meal preparation and presentation as necessary, while collaborating with other staff to support all aspects of "the guest experience".
- Maintaining positive interactions with guests and co-workers throughout the day, including at mealtimes and during unscheduled periods; opportunity to eat together with staff and guests.
- Assisting with maintaining camp systems, including the solar power system, rainwater collection system, general site maintenance, and overall care/presentation of shared facilities.
- Learning from and working with local Indigenous friends and family, and other local community members, which includes collaborative meal preparation each week for a cultural salmon dinner.

#### **Requirements:**

- Experience working in remote locations; familiar with wilderness settings and camping (albeit with a lot of base camp comforts and systems in place!) – (don't have to be a "camper" or "sea kayaker")
- Formal training and/or significant experience with food management, preparation, and presentation
- FoodSafe Level 1; strong personal hygiene and attention to detail
- Flexible, accommodating, and creative/open approach to diverse dietary needs or preferences including gluten free, dairy free, nut free, etc.
- Ability to lift and carry items weighing 35-50 lbs, such as a full 20 L water jug or '20 lb propane tank'
- Independent initiative balanced with a collaborative approach to tasks and guest experiences
- Occupational First Aid Level 1 or higher (or Wilderness First Aid, including CPR) considered an asset
- SuperHost (WorldHost), First Host, or similar customer service training are also assets
- Other assets could include: wilderness guiding or coastal certifications/experience (possibly including sea kayaking, hiking, interpretation, power boat operations, VHF Radio operations, etc.)

- Depending on the experience, certifications, and interests of the applicant, this position could be expanded to also include aspects of camp maintenance, boat operations, guiding, and other aspects of managing operations and/or logistics

The campcook will have accommodation and meals will be provided while at the camp. Daily rate of \$300-350 per day depending on experience. Please sending cover letter and resume to Attn: Jaclyn Allison [hospitality@tiicma.com](mailto:hospitality@tiicma.com)

**DEADLINE FOR APPLICATIONS – MUST BE RECEIVED BY MAY 8, 2026. QUALIFIED APPLICANTS WILL BE CONTACTED TO ARRANGE AN INTERVIEW**