



Job Description: Line Cook

Location: Shearwater Resort, Denny Island, British Columbia

Employment Type: Full-Time or Part-Time

Reports To: Head Chef

About Shearwater Resort

Shearwater Resort, owned and operated by the Heiltsuk Nation, is a premier eco-tourism destination located in British Columbia's Great Bear Rainforest. The resort's Bar and Grill is a key element of its hospitality offerings, serving locally inspired and sustainably sourced dishes to guests, locals, and marine travelers. The Line Cook is a critical member of the culinary team, supporting the kitchen in delivering high-quality meals that reflect the resort's mission of sustainability and cultural engagement.

Position Overview

The Line Cook is responsible for preparing and cooking food to the high standards set by Shearwater Resort, maintaining consistency, quality, and presentation. Working closely with the Head Chef and kitchen team, the Line Cook ensures the timely execution of dishes while maintaining a clean and organized work environment. This role is essential in contributing to an exceptional dining experience for all guests.

Key Responsibilities

Food Preparation and Cooking

- Prepare and cook menu items according to standardized recipes and presentation guidelines.
- Assist with the preparation of ingredients, including chopping, slicing, and portioning, while ensuring freshness and quality.
- Operate kitchen equipment safely and efficiently, including grills, ovens, fryers, and knives.

Station Management

- Manage assigned stations during meal service, ensuring efficiency and consistency in food preparation.
- Coordinate with other team members to ensure timely and accurate delivery of dishes.
- Maintain inventory at your station and communicate replenishment needs to the Head Chef.

Food Safety and Cleanliness

- Follow all food safety and hygiene regulations, including proper storage, handling, and preparation of ingredients.
- Maintain a clean and organized workstation, ensuring compliance with health and safety standards.
- Regularly clean kitchen equipment and utensils, reporting maintenance needs to the Head Chef.

Collaboration and Teamwork

- Work closely with the Head Chef and other kitchen staff to ensure smooth and efficient kitchen operations.
- Provide support to fellow team members during busy periods or special events.
- Participate in team meetings to discuss menu improvements and operational efficiencies.

Sustainability and Waste Management

- Support Shearwater's sustainability initiatives by minimizing food waste and incorporating eco-friendly practices.
- Use locally sourced and seasonal ingredients whenever possible to align with the resort's mission.

Qualifications

Education and Experience

- High school diploma or equivalent required; culinary training or certification is an asset.
- Minimum of 1–2 years of experience in a professional kitchen or a similar role.

Skills and Competencies

- Strong knowledge of food preparation techniques and kitchen equipment operation.
- Ability to follow recipes and instructions accurately while maintaining attention to detail.
- Excellent time management and organizational skills in a fast-paced environment.
- Team-oriented with strong communication skills.
- Familiarity with Indigenous-inspired cuisine and eco-friendly culinary practices is an asset.

Key Attributes

- Passion for cooking and creating high-quality dishes.
- Dependable and punctual, with a strong work ethic.
- Adaptability and flexibility to meet the dynamic needs of the kitchen.

Working Conditions

- Based at Shearwater Resort, Denny Island, BC, in a remote and picturesque location.
- Fast-paced kitchen environment requiring the ability to stand for extended periods and lift heavy items.
- Flexible shifts, including weekends, evenings, and holidays, as required.

Compensation and Benefits

- Competitive hourly wage based on experience.
- Opportunities for professional growth and training.
- Staff accommodations may be available for the right candidate.
- A unique opportunity to work in a stunning natural environment while contributing to Shearwater Resort's mission of sustainable tourism and cultural engagement.

Disclaimer

The above statements are intended to describe the general nature and level of work expected for this position. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required. Additional tasks may be assigned by the Head Chef or other members of the leadership team as necessary to meet the operational needs of Shearwater Resort.

How to Apply

Interested candidates are invited to submit their resume and cover letter to hr@shearwater.ca with the subject line "Application: Line Cook." Applications will be reviewed on a rolling basis until the position is filled.