Cook

Coast Discovery Inn

Job ID
52111

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LOCATION	DATE POSTED	EXPIRY DATE
975 Shoppers Row, Campbell River, BC | British Columbia	24-11-2026	23-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $22.00	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Business Name: Coast Discovery Inn

Title: Cook

Number of Available Positions: 1

Terms of Employment: Permanent, Full-Time (30 - 40 h/w)

Wage: $22.00

Benefits: Disability Insurance, Dental Insurance, Extended Medical Insurance

Language of Work: English

Work Location: Campbell River, BC

Company Profile:

Coast Discovery Inn is a welcoming hotel located in the heart of Campbell River, British Columbia, offering guests a perfect blend of comfort, convenience, and coastal charm. With a strong reputation for customer service, pet-friendly accommodations, and versatile business facilities, Coast Discovery Inn provides a comfortable and memorable experience for both business and leisure travelers visiting Vancouver Island.

We are seeking a reliable and motivated Cook to join our team. The successful candidate will contribute to the overall success of our kitchen operations by supporting a positive, efficient, and collaborative work environment. This position offers an opportunity to work as part of a dedicated team committed to maintaining high standards of quality, service, and professionalism.

Job Description

Key Duties and Responsibilities:

• Prepare and cook complete meals, individual dishes, and a variety of food items according to established recipes and quality standards.

• Prepare and cook meals to accommodate special dietary requirements, food allergies, and customer preferences, as instructed by the chef or kitchen management.

• Coordinate and supervise the activities of kitchen helpers to ensure efficient food preparation and service.

• Assist in overseeing daily kitchen operations to maintain an organized and efficient working environment.

• Monitor food quality, preparation methods, and presentation to ensure consistency and established standards.
• Maintain accurate inventory and records of food, ingredients, kitchen supplies, and equipment.
• Monitor stock levels, estimate food requirements, and assist with ordering ingredients and kitchen supplies as needed.
• Assist in planning menus, determining appropriate portion sizes, and estimating food quantities and preparation costs.
• Set up, prepare, and oversee buffet services when required.
• Clean and maintain kitchen equipment, food preparation areas, and workstations to ensure proper sanitation and cleanliness.
• Follow established food safety, hygiene, and workplace health and safety procedures during food preparation and cooking.
• Assist in training and providing guidance to kitchen staff and helpers on food preparation methods, kitchen procedures, and safety practices.
• Collaborate with kitchen staff and management to ensure timely meal preparation and efficient kitchen operations.

Position Requirements:
• Completion of secondary school.
• A minimum of three years of commercial cooking experience in a restaurant, hotel, or similar food service establishment.
• Completion of a three-year apprenticeship program for cooks, completion of a college or other recognized program in cooking or food safety is preferred.
• Knowledge of food preparation techniques, cooking methods, and standard kitchen procedures.
• Ability to prepare and cook a variety of meals and dishes according to established recipes and quality standards.
• Knowledge of food safety, sanitation, hygiene, and proper food handling practices.
• Ability to safely operate commercial kitchen equipment and maintain a clean and organized work area.
• Knowledge of portion control, food inventory management, and efficient use of ingredients and supplies.
• Ability to work efficiently in a fast-paced kitchen environment, independently and as part of a team.
• Ability to perform physically demanding tasks, including prolonged standing, bending, and lifting.
• Availability to work flexible shifts, including evenings, weekends, and holidays, as required.
• Cook trade certification or Red Seal endorsement is considered an asset but is not mandatory.

Personal Skills and Suitability
• Professionalism, reliability, accountability, and integrity.
• Strong attention to detail and commitment to quality.
• Ability to work efficiently in a fast-paced and demanding kitchen environment.
• Strong organizational and multitasking skills.
• Excellent teamwork and collaboration skills.
• Good communication and interpersonal skills.
• Strong customer service orientation.
• Good time management and ability to meet deadlines.
• Physical stamina and ability to perform demanding kitchen tasks.
• Adaptability and flexibility in responding to changing priorities.
• Positive attitude, strong work ethic, and willingness to learn.
• Commitment to maintaining a respectful, safe, and collaborative work environment.

Contact information/how to apply:
Email resume to: Coastdiscoveryinnjobs@outlook.com
As an equal opportunity employer, we encourage applications from all qualified individuals and specifically applicants from

traditionally underrepresented groups – including Indigenous persons, vulnerable youth, newcomers, and persons with disabilities – who may contribute to the continued diversification of our organization.

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