



Chef – Klahoose Wilderness Resort

Location: Desolation Sound, BC (accessible by boat, 1 hour from Lund, BC)

Season: April – October (seasonal, remote wilderness operation)

About the Resort:

Klahoose Wilderness Resort is BC's premier award-winning Indigenous cultural experience, opened in 2021. Nestled in the heart of Desolation Sound, the resort offers lodge and cabin accommodations for individuals and small groups, providing immersive eco-resort experiences that reflect Klahoose traditional values. Guests enjoy respectful exploration of wilderness, wildlife, and grizzly bear viewing. The resort is proudly First Nations owned and managed by Qathen Xwegus Management Corporation (QXMC), the Klahoose First Nation business development corporation.

Role Overview:

Reporting to the Resort Manager, the Chef will lead the culinary team, inspiring and mentoring staff while delivering exceptional food experiences that reflect both creativity and cultural authenticity. This role is central to shaping the guest experience, ensuring the highest standards of food quality, presentation, and safety in a remote, wilderness environment.

Key Responsibilities:

Leadership & Team Development

- Inspire, coach, and mentor the kitchen team, fostering a culture of excellence, creativity, and professionalism.
- Conduct individual and group touch bases, skill-building sessions, and performance reviews for direct reports.
- Recruit, train, and develop team members, ensuring cross-training, engagement, and cost-effective deployment.

Culinary Excellence

- Create, develop, and refine menus that display sophistication, creativity, and Indigenous-inspired ingredients.
- Maintain the highest standards of food preparation, presentation, and taste.
- Lead day-to-day kitchen operations, including production, plating, and food quality oversight.
- Manage inventory, food storage, and purchasing while controlling food costs and minimizing waste.

Guest-Focused Operations

- Collaborate with guest feedback to continuously improve menu offerings and service levels.
- Uphold resort standards for guest satisfaction, food safety, and sanitation.
- Participate in the resort's environmental and sustainability initiatives.



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KLAHOOSE WILDERNESS RESORT

Operational Management

- Support development and management of kitchen budgets, scheduling, and capital expenditures.
- Ensure compliance with all legislative, health, and safety requirements.
- Contribute to process improvements and emergency protocols in a remote operational setting.

Qualifications & Experience:

- Completed culinary education with Red Seal Certification.
- Minimum 5 years' kitchen experience, including at least 2 years in a supervisory role.
- Extensive knowledge of food handling, sanitation, and kitchen equipment operation.
- Experience managing budgets, forecasting, and scheduling.
- Experience in remote or seasonal resort operations is an asset.
- Food Safe Certification required, experience with POS and inventory systems an asset.
- Strong proficiency in MS Office and internet research.

Skills & Attributes:

- Exceptional culinary skills and creativity in food presentation.
- Proven leadership and team development capabilities.
- Strong decision-making, problem-solving, and critical-thinking skills.
- Cultural sensitivity and willingness to incorporate Indigenous traditions in cuisine.
- Excellent communication, collaboration, and guest service skills.
- Resilient, adaptable, and comfortable in remote wilderness living.

Working Conditions:

- Remote wilderness environment with resort-provided accommodation.
- Physically active role: lifting up to 50 lbs, standing, bending, and working in varying kitchen temperatures.
- Exposure to noise, slippery floors, and environmental elements.

Application Process:

To apply please send a letter and resume to team@klahooseresort.com

Due to the high volume of applications, only short-listed candidates will be contacted for follow-up.



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