Cook

Wickaninnish Inn

Job ID
9637

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LOCATION	DATE POSTED	EXPIRY DATE
500 Osprey Lane, Tofino, BC| British Columbia	16-05-2026	12-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 23.00 per hour	1 year to less than 2 years	Other trades certificate or diploma

Job Details

Join our Culinary team as a Cook, where you have the opportunity to learn and grow in a Relais & Châteaux property recognized by Forbes, Michelin Key, AAA Four Diamond, and Travel & Leisure's World's Best Hotels.

We are dedicated to fostering a culture of belonging where every individual is appreciated and valued for who they are. We are passionate about providing a supportive environment for our team, delivering excellence to our guests while achieving the highest sustainability practices, and creating a lasting legacy for our families and communities.

You will be afforded an opportunity to learn from some of our country's culinary leaders in a setting that is one of the most beautiful places on earth. We are proud to offer scratch cooking. We have whole pork, fish and a variety of seafood arrive daily. Our team processes the ingredients into choice cuts utilizing every part. We make 95% of our products in house; our biggest supplier is Mother Nature. If you are a cook who believes in true, clean cuisine then the Wickaninnish Inn is where you want to work.

NOC Code: 63200

Wage is $23.00 per hour, paid overtime. Financial commitment incentive and team housing is available. 2 positions available.

Benefits: Group Insurance benefits (incl. Vision care benefits, Dental care benefits, Travel insurance) RRSP matching Gratuities Other Benefits (incl. Hotel/Restaurant discounts, free parking, wellness programs)

As a Cook you will:

• Ensure efficient and personalized guest service meeting and exceeding Relais & Chateaux and AAA 4 & 5 Diamond Standards.
• Be passionate about your craft, love food, love fresh ingredients!
• Be detail orientated, you DO sweat the small stuff.
• Thrive in a multi-tasking, fast paced working environment.
• Have good communication skills, both verbal and written.

• Have good time management and organizational skills.
• Have previous fine dining establishment or similar experience.
• Prepare and cook complete meals or individual dishes and foods.
• Successfully manage special requests, dietary requirements, menu changes.
• Be flexible with last minute requests/changes all while maintaining standards.
• Maintain inventory and records of food, supplies and equipment.
• Clean kitchen and work areas.

The Wickaninnish Inn is committed to the principles of equality and diversity in the workplace. We aim to hire the best candidate for the position based on their qualifications and merit in terms of knowledge, skills, and experience.
Our ideal candidate will embody the West Coast culture, while still being committed to the art of hospitality and pursuit of excellence. They will have:

• The willingness to learn in a team environment while striving to exceed Relais & Chateaux, AAA 4 & 5 Diamond and Forbes Standards.
• Exemplary customer service skills and demonstrate a willingness to exceed guest expectations.
• Completion of an apprenticeship program for cooks or completion of college or other program in cooking or several years of commercial cooking experience.
• Minimum 1-year previous cooking experience in a fine dining establishment or similar.
• Good communication and interpersonal skills.
• Strong organizational skills, attention to detail, ability to multi-task in a stressful environment, and creative problem-solving skills are necessary.
• A positive and proactive approach and an ability to work independently or as part of a team.
• Flexibility to work weekends, and holidays as needed.
• The ability to make a commitment to the position for a mutually understood and agreed upon period of time.

To apply for this career opportunity, please send your resume and cover letter to Jobs@wickinn.com.

By submitting an application, you are attesting that the information given is accurate and you give consent to The Wickaninnish Inn to verify through means of previous employer contact and collection of information directly or indirectly through public social media. As we receive a high volume of e-mails, we are only able to respond directly to you if your Resume and interests align with our currently available positions.

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