Jnr Sous Chef

Wickaninnish Inn

Job ID
9641

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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 57 000.00 per year	2 years to less than 3 years	Other trades certificate or diploma

Job Details

Join our Culinary Team as a Jr. Sous Chef, 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.

NOC Code: 62200

Salary is $57,000 per year plus gratuities. Financial commitment incentive and team housing is available. Wages may be increased due to annual salary reviews, provincial minimum wage changes or at the employer's discretion. 1 position available.

Benefits: Group insurance benefits (incl. vision care benefits, dental care benefits, life insurance, travel insurance), RRSP matching, gratuities, and other benefits (incl. Hotel/Restaurant discounts, free parking, wellness programs).

As a Jnr Sous Chef you will:

• Ensure efficient and personalized guest service meeting and exceeding Relais & Chateaux and AAA 4 & 5 Diamond Standards.
• Be part of a team that strives for excellence and is always pushing themselves, and the brigade, to deliver the best possible experience to our guests.
• Assist fellow leaders in all aspects of the daily operation of the kitchen while maintaining highest level of culinary excellence.
• Act as a liaison between the Executive Chef and the kitchen brigade and assist with maintain a safe, sanitary and healthy work environment for all staff.
• Participate in banquet events as needed.
• Production, presentation, supervising staff, training, mentoring, ordering and inventory, etc.
• Participate in menu planning and menu launch.
• Assume supervision of staff, daily operations and additional duties as required.

• Attend Black Pant meetings on a weekly basis, as well as other meetings as required.
• Be actively involved in development and execution of monthly departmental meetings.

• Be true to Our Promise, meet and exceed the service philosophies and standards of the Inn.

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.
• Several years of experience in similar position/level in a previous fine dining establishment or similar experience.
• BC FOODSAFE or equivalent.
• The ability to function with a calm and controlled demeanor during stressful, busy and fast paced times - able to deal with special requests, dietary requirements, menu changes and the like at the last minute while ensuring the highest level of food quality and service to our guests.
• A desire to contribute exciting and innovative ideas towards the ongoing improvement of the kitchen and the Wickaninnish Inn as a whole.
• The ability to provide leadership, coaching and training.
• Excellent communication skills, both verbal and written.
• Journeyman/Red Seal Certification, Cook's trade certification an asset.
• Superb time management and organizational skills and exceptional attention to detail.
• The ability to make a 2-year commitment in this position.

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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