



Life Opportunity – Camp Cook/Chef & Culinary Manager (summer seasonal)

COMPANY: West Coast Expeditions
CONTACT PERSON: David Pinel, Managing Owner, dave@westcoastexpeditions.com
ADDRESS: PO Box 3537, Courtenay, BC, V9N 6Z8
WORK LOCATION: Spring Island, Kyuquot, BC

WCE Mission Statement:

To inspire people with the wonder and joy of getting to know BC's rugged and remote west coast through sea kayaking and marine/cultural ecology experiences that contribute in positive ways to the health and well-being of our guests, staff, community, and the Kyuquot area.

Company Overview:

- WCE began in 1972 and was incorporated in 2007; we are leaders in providing educational wilderness sea kayaking experiences in an unmatched location: Spring Island, in the Kyuquot area and Kyuquot-Checleset First Nations territory on NW Vancouver Island.
- Our values and actions have long been aligned with furthering Indigenous and Sustainable Tourism.
- We are recognized as offering a Canadian Signature Experience and are active business members of 1% For the Planet, Indigenous Tourism BC, and the Wilderness Tourism Association of BC.
- WCE employs 12 to 15 people, most as seasonal full or part-time guides and camp staff.
- Our tour season is from mid-June to mid-September, with year-round business development, management, learning, and industry relations associated with preparing for each summer season.

OPPORTUNITY DESCRIPTION

- **late-June to late August** at our wilderness retreat on Spring Is. in the Kyuquot area on NW Vancouver Island
- opportunity for 'time off' (while there) and 'time away', with some relief cooks/chefs available, if desired
- lead role in ensuring that everyone is well fed as a key part of their experience with us!
- can include pre-season menu planning, in collaboration with the Managing Owners, that refines our current systems and approach
- working with significant autonomy, interacting regularly with guests, and receiving kitchen/food support from other staff (including the Camp Assistant and Guides)
- well-suited to someone who is already familiar with wilderness and outdoor adventure settings, and comfortable in a dynamic team environment where all staff support the overall guest experience!
- living and camping on a remote island in the Pacific, with limited access to phone and internet, but access!

The cooking facilities are in an established seasonal shelter, and include multiple preparation surfaces, plentiful pots/pans/knives/boards/utensils, food storage bins, chest freezer and storage coolers, propane stoves and oven, Dutch oven, propane burners, on-demand water heater at dish station, portable water jugs (no running water), a rainwater collection system, three food service areas, open kitchen, and solar electric power (for LED lighting, music, hand blender, freezer...but no other electric kitchen appliances). There is an option to prepare some food over an open fire (unless under a fire ban), and to integrate locally harvested berries, edible plants, kelps, and fish/seafood as available.

RESPONSIBILITIES

1. Planning and delivering a healthy and nutritious 4 to 6-day menu for groups of 10-20 people in base camp and supporting the planning and packing of our 6 to 8-day expedition menus; modifying the menu to accommodate dietary requirements, restrictions, and preferences.
2. Managing all aspects of our food service, including detailed food orders (every 4-6 days), inventory, daily food care and waste controls, maintaining kitchen hygiene and systems, meal prep & presentation.
3. Punctually serving daily breakfasts and dinners, and some lunches (though lunches are often prepared at breakfast to be served by guides during day trips).
4. Managing staff assistance for meal preparation and presentation as necessary, while collaborating with other staff to support all aspects of “the guest experience”.
5. Maintaining positive interactions with guests and co-workers throughout the day, including at mealtimes and during unscheduled periods; opportunity to eat together with staff and guests.
6. Assisting with maintaining camp systems, including the solar power system, rainwater collection system, general site maintenance, and overall care/presentation of shared facilities.
7. Learning from and working with local Indigenous friends and family, and other local community members, which includes collaborative meal preparation each week for a cultural salmon dinner.

DESIRED SKILLS AND ATTRIBUTES:

- ✓ Experience working in remote locations; familiar with wilderness settings and camping (albeit with a lot of base camp comforts and systems in place!) – (don’t have to be a “camper” or “sea kayaker”)
- ✓ Formal training and/or significant experience with food management, preparation, and presentation
- ✓ FoodSafe Level 1; strong personal hygiene and attention to detail
- ✓ Flexible, accommodating, and creative/open approach to diverse dietary needs or preferences including gluten free, dairy free, nut free, etc.
- ✓ Ability to lift and carry items weighing 35-50 lbs, such as a full 20 L water jug or ‘20 lb propane tank’
- ✓ Interest and experience with preparing wild harvest foods, including local fish and seafood
- ✓ Independent initiative balanced with a collaborative approach to tasks and guest experiences
- ✓ Occupational First Aid Level 1 or higher (or Wilderness First Aid, including CPR) considered an asset
- ✓ SuperHost (WorldHost), First Host, or similar customer service training are also assets
- ✓ Other assets could include: wilderness guiding or coastal certifications/experience (possibly including sea kayaking, hiking, interpretation, power boat operations, VHF Radio operations, etc.)
- ✓ Depending on the experience, certifications, and interests of the applicant, this position could be expanded to also include aspects of camp maintenance, boat operations, guiding, and other aspects of managing operations and/or logistics

Salary/Benefits:

- daily wage negotiable depending on skills, experience, & qualifications, plus proportional gratuities;
- while onsite on Spring Island, all meals are provided, including use of consumables at camp; no “camp fees”
- few/minimal living expenses while at camp; can live in one of our large nylon tents with bed/cot, or provide own tent if preferred;
- transportation provided to/from our remote location (vehicle and water taxi), either with scheduled guest travel, or with other staff moving in/out;
- opportunity to accompany some kayak outings and island/trail hikes together with guides and guests, plus exploring on your own using kayaks, paddle boards, or canoe;
- opportunity for ongoing professional development and other responsibilities as appropriate/desired; and
- daily free time as appropriate relative to efficiency/effectiveness accomplishing primary responsibilities.



Hours/Realities of Work:

- Potential for full-time from mid-June to late August, ideally including helping to set up and establish our seasonal kitchen and associated camp systems;
- Schedule includes flexibility for time-off each day, and throughout the summer, including the opportunity for extended “time off”; can be adjusted to fit the needs of the successful applicant. Note: when on scheduled days off, expected to find suitable accommodations elsewhere or be out on their own adventures!

Apply with cover letter, resume and references **attn. David Pinel, Managing Owner:**

dave@westcoastexpeditions.com

Posting is open until the position is filled with a suitable person.

There are also opportunities for a “relief cook/chef” to apply for part-time work, supplementing our current pool.