



Job Title: Resort Food Truck Chef

Location: Gorge Harbour Marina Resort, Cortes Island

Position Type: Full-Time, Seasonal (with potential for year-round opportunities)

Hours Per Week: 40

Wage: Hourly, TBD

Reports to: Food Truck Coordinator and Resort Manager

Join Our Team!

About Us:

We are a unique resort located in one of the most breathtaking and serene remote locations. Offering guests the ultimate escape, we blend nature's beauty with exceptional service and unforgettable experiences. Our resort's food offerings are a key part of that experience, and we are looking for an enthusiastic, talented, and creative Food Truck Chef to join our team!

Job Description:

As the Resort Food Truck Chef, you will be responsible for running a mobile food truck that brings delicious, locally inspired meals to guests in a relaxed, scenic setting. You will play a key role in curating the culinary experience for resort guests, ensuring that each dish is a memorable part of their stay.

This role involves creativity, a passion for local ingredients, and the ability to work independently and in a small team. As a chef in a remote setting, you will need to be adaptable and resourceful, providing excellent food and service no matter what the environment.

Key Responsibilities:

- Alongside the Food Truck Coordinator, help plan, prepare, and execute a menu of seasonal, locally sourced dishes that complement the resort's concept.
- Manage daily food truck operations, including inventory management, food prep, cooking, plating, and serving.





- Aid in creating a dynamic and rotating menu to keep the experience exciting and fresh for repeat guests.
 - Collaborate with resort staff to ensure seamless guest experiences.
 - Ensure all food safety standards, sanitation guidelines, and health regulations are met.
 - Maintain food truck equipment and cleanliness, ensuring it is always in top condition.
 - Foster a positive, engaging environment, creating memorable experiences for guests with excellent customer service.
 - Aid in managing the food truck's budget, including ordering supplies, keeping track of inventory, and minimizing waste.
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Qualifications:

- Proven experience as a chef, ideally in food truck, resort, or hospitality settings.
 - A passion for cooking with fresh, local ingredients and creating innovative, flavourful dishes.
 - Ability to work independently in a remote environment, while remaining adaptable and resourceful.
 - Excellent time management and multitasking abilities, especially in fast-paced environments.
 - Effective communication skills and the ability to engage with guests in a friendly, professional manner.
 - Actively demonstrating the company's values, mission, code of conduct, policies, procedures, and commitment to sustainability.
 - Understanding of food safety and sanitation protocols.
 - Flexibility with work hours (includes evenings, weekends, and holidays as needed)
 - Ability to travel and live in a remote location (accommodation provided).
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Preferred:

- Culinary degree or formal cooking training.
 - Previous food truck or resort culinary experience.
 - Knowledge of dietary restrictions and ability to prepare special meals for guests.
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Why Join Us?

- Competitive salary and potential for tips.
- Accommodation provided for non-residents of Cortes Island.
- Work in one of the most stunning, tranquil locations.
- Opportunity to be part of a passionate, creative, and welcoming team.
- Experience in a one-of-a-kind remote resort environment.

If you are a talented chef who thrives in a dynamic, outdoor setting and loves providing guests with unforgettable meals, we would love to hear from you!

To Apply:

Please send your resume, a brief cover letter, and a portfolio (if available) to manager@gorgeharbour.com. We look forward to hearing from you!

