



Heartwood Kitchen
food outfitter

Hiring: Sous Chef / Cook

- Start date: April 2026
- Full Time/year-round (weekends & some evenings) - Preference will be given to applicants that have open availability
- Compensation \$25 - \$35 per hour depending on qualifications and experience + gratuities
- Automatic 5% annual increase (Or greater dependent on contribution)
- Fully paid extended dental and medical benefits (after 3 months) *

Heartwood Kitchen is growing and looking for a talented cook or sous chef to join our restaurant and catering team. We offer breakfast, brunch and catering. We are recruiting to add a cook who is comfortable working in a busy a la carte kitchen. This individual will be comfortable working with a team or alone and is warm and welcoming with our team and guests.

We are interviewing cooks that fit into our existing and future needs and therefore we have a larger range in compensation to accommodate levels of training and experience.

Responsibilities:

Work scheduled shifts and contribute to Heartwood's overall success

Food preparation and cooking menu items to order

Maintain clean and organised workstation, assisting with overall cleaning in absence of a scheduled dishwasher/steward.

Qualifications:

Proven Culinary experience, with a focus on a la carte/line cooking and catering

Post secondary culinary training OR work experience.

Excellent leadership and interpersonal abilities.

Ability to thrive in a fast-paced, high-pressure environment.

BC Food safe level 1 or equivalent

Benefits:

Wage Commensurate to Experience

Pooled Tip Sharing

Daily staff meal

Paid extended benefits after 3 months of employment *Must maintain 20 hours per week

Posting closes: March 31, 2026

Resumes ATTN Ian: feast@heartwoodfood.com

