

Join our team: Cook

Recognized as one of Canada's 100 Best Restaurants and named Canada's Best Destination Restaurant, Pluvio is an award-winning destination restaurant and boutique hotel located in Ucluelet on the west coast of Vancouver Island.

Our intimate 26-seat restaurant serves a seasonal dinner-only tasting menu that celebrates exceptional Canadian ingredients, thoughtful hospitality, and genuine creativity. We make everything possible from scratch, work closely with local farmers, fishers and producers, forage throughout the region, and continually challenge ourselves to refine and evolve our guest experience.

Behind the restaurant, our four boutique hotel rooms and rooftop kitchen garden allow us to provide guests with a complete hospitality experience while creating a unique and inspiring place to work.

Our team is made up of passionate hospitality professionals who genuinely enjoy working together. We believe exceptional restaurants are built by people who feel supported, respected, and challenged. We work hard to maintain a positive workplace, a healthy work-life balance, and opportunities for professional growth. Along with competitive compensation, we offer extended health and dental benefits, annual education funding, a daily family meal, longevity rewards, restaurant and room discounts, and an annual winter closure.

What joining our team would look like:

We are a small kitchen team led by Chef Warren Barr, serving an ambitious dinner-only tasting menu that showcases exceptional Canadian ingredients and the seasons of the West Coast. We make everything possible from scratch, forage local ingredients, and encourage every member of the team to contribute ideas as we continually refine our menu and guest experience.

This is an opportunity to work with some of Canada's finest ingredients, learn directly from a passionate and driven chef, and become part of a nationally recognized culinary program. Whether you're looking to refine your technical skills or continue building your career in fine dining, you'll be supported, challenged, and encouraged to grow.

Our kitchen team works approximately 45 to 50 hours per week over four days. While the days are full, the schedule provides three days each week to enjoy everything the West Coast has to offer, whether that's surfing, fishing, hiking, foraging, or camping.

We're looking for someone who has:

- A genuine passion for exceptional food and hospitality
- Curiosity, creativity, and a desire to continually learn
- Previous experience in a high-level, fast-paced, from-scratch kitchen
- Strong technical cooking skills and attention to detail
- Pride in working cleanly, efficiently, and with excellent organization
- The ability to work collaboratively within a small, supportive team
- A desire to create memorable guest experiences through consistently excellent food
- Confidence in taking direction, adapting quickly, and continually improving your craft

In this role, you will:

- Work directly with Chef Warren Barr and the kitchen team to prepare exceptional food using the best local and seasonal ingredients
- Contribute your own ideas, creativity, and experiences to help evolve our menu and culinary program
- Develop strong technical skills while working across all areas of the kitchen
- Collaborate with the team to continually improve both the guest experience and working environment
- Help maintain the highest standards of cleanliness, food safety, organization, and professionalism
- Assist with opening, closing, cleaning, and daily kitchen operations
- Work closely with both the kitchen and front-of-house teams to deliver memorable dining experiences
- Take pride in consistently upholding the standards that have made Pluvio one of Canada's leading destination restaurants

Compensation & Benefits:

- Starting salary of \$53,000 per year, based on approximately 10.5 months of work with a 1.5-month annual winter closure
- Annual 5% salary increase

- Tip pooling
- Extended medical and dental benefits
- Annual education fund
- Daily family meal
- Restaurant and room discounts
- Family room rates
- Longevity rewards
- Annual team appreciation events
- Annual winter closure (typically six weeks)
- Dinner service only
- A supportive, collaborative, and positive working environment
- Long-term housing available (private room in a shared home)

If you're passionate about thoughtful hospitality, exceptional ingredients, and becoming part of an ambitious culinary team on the west coast of Vancouver Island, we'd love to hear from you. Email us at dine@pluvio.ca.