

## Job 288 Temporary Private Chef Position on Strait of Georgia Island, BC



**Position:** Private Chef (Seasonal Residency)

**Location:** Island in Strait of Georgia, British Columbia

**Salary Range:** \$16,000 CAD monthly (depending on experience) with separate housing provided. Vehicle provided for work purposes.

**Schedule:** Monday to Friday, lunch and dinner with flexibility (May/June to September/October)

### About the Role:

A private household of two adults is seeking an experienced Private Chef for a Seasonal Residency (May to October estimate). The Seasonal Residency is situated on a beautiful island with a large produce garden used for harvesting. The location is remote, but provisioning support is provided via seaplane to Vancouver, and there are some great farmer's markets in the area.

### Key Responsibilities

#### **Seasonal Residency (Cortes Island, BC | Full Time - Estimated (May to October)**

- Provide daily culinary meals: prep, plating, cleanup, and organization.
- Household garden coordination / planning / communication with gardeners
- Ingredient sourcing, farmers' market pickups, and local relationships.
- Provide guest meals and small hosted gatherings.
- Maintain a clean and highly functional kitchen environment in a remote setting.
- Prepare fridge program, grab and go foods.

### Environment Expectations:

- Comfortable living in a remote location for several months.
- Adaptable to shifting schedules, retreat periods, and guest needs.
- Able to sustain consistency, calm, and excellence during high-volume periods.

### Must Have:

- Valid Passport & be able to travel & work in Canada
- **3-5+ years in professional kitchens**, ideally in one or more of the following:
  - Catering or private chef work

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- Boutique hotel or retreat culinary programs
- Cafés, bakeries, or wellness-oriented kitchens
- Previous experience in private households or with principals.
- Comfort with gardens and a dynamic produce schedule.
- Experience with communication across staff ecosystem (gardeners, assistants, etc.).
- Experience with whole-food, seasonal, and nutrient-forward cooking.
- High standard of cleanliness and ability to maintain a pristine kitchen.
- Proactive, self-directed, and able to execute tasks without micromanagement.
- Deep respect for privacy, discretion, and professional boundaries.
- Comfort supporting culinary operations in a remote location.

### **Bonus Experience:**

- Functional nutrition, anti-inflammatory cooking, or wellness-forward culinary training.
- Experience with fermentation, broths, tonics, or plant-forward cuisine.
- Familiarity with regenerative or local sourcing.

### **Personal Attributes**

We're looking for someone who is:

- **Grounded and attuned** — reads the room, moves with softness and discernment.
- **Highly organized** — finds joy in systems, labeling, order, and preparation.
- **Refined** — cares about beauty, presentation and environment.
- **Reliable and anticipatory** — sees needs early and solves problems quietly. Ability to balance independence with strong collaboration across teams and properties.
- **Flexible and unflappable** — able to adapt to shifting rhythms with grace.
- **Values-aligned** — appreciates seasonal cooking, fresh ingredients, quality and service as care.
- **Attuned** - Demonstrates maturity, grounded presence, and the ability to read context and energy.

**PLEASE NOTE:** We thank everyone for their application. Unfortunately, only those who qualify for the position may be contacted.