

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.