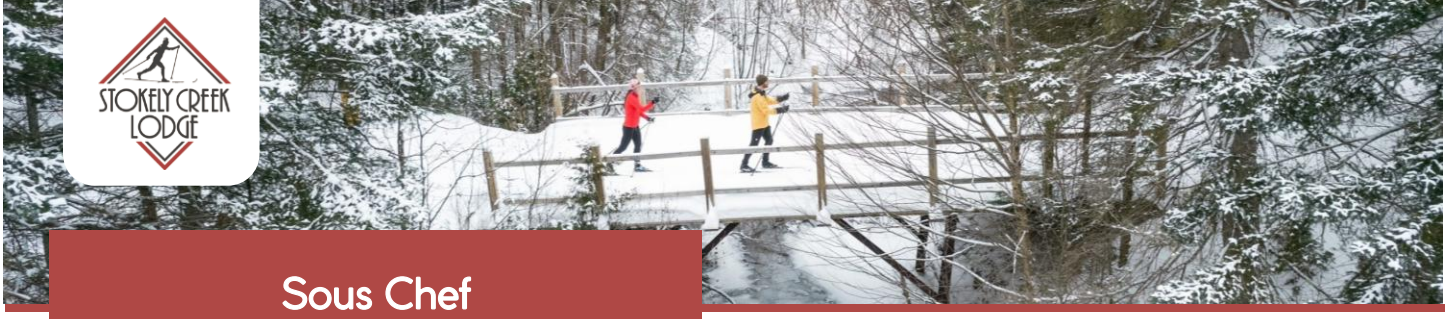


Sous Chef

About Stokely Creek Lodge
Nestled in the Algoma Highlands near Lake Superior, Stokely Creek Lodge is a four-season wilderness lodge best known for its 100 km of cross-country ski and snowshoe trails. Guests enjoy a warm and welcoming lodge experience, complete with hearty homemade meals and comfortable accommodations.

Position: Sous Chef – Kitchen Relief & Prep (Full-Time - December to March)
Location: Goulais River, Ontario (north of Sault Ste. Marie)

Role Overview
We're looking for a versatile Cook to join our kitchen team. This rotating role covers breakfasts and dinners, as well as occasional fill-in shifts for our Lead Chef and Breakfast Cook. Beyond preparing meals, this position offers the chance to get creative — experimenting with new ideas, adding your own flair to dishes, and contributing to the overall lodge dining experience.

Key Responsibilities

- Prepare breakfast and dinner each week (rotating shifts) for 20-80 guests.
- Assist the Lead Chef with creative meal planning and prep.
- Provide relief coverage for other kitchen staff when needed.
- Ensure consistency, quality and timeliness of meals.
- Maintain kitchen cleanliness and follow food safety practices.
- Contribute ideas and help introduce variety to the menu.

Qualifications

- Previous experience as a cook or kitchen assistant.
- A passion for creativity in the kitchen and trying new things.
- Ability to work both independently and as part of a small team.
- Strong time management skills for meal service deadlines.
- Food Safety certification (Ontario Food Safe or equivalent) required.

What We Offer

- Competitive compensation and gratuities.
- Access to lodge trails and amenities during off-hours.
- A unique opportunity to live and work in the Algoma Highlands surrounded by nature — and the freedom to be creative in your cooking.

Send resumes to info@stokelycreek.com