



BLUEWATER ADVENTURES: COOK

[Bluewater Adventures](#) is a small, well-established eco-tourism company that offers multi-day wildlife / nature-based trips aboard motor-sailors around the central and northern coast of British Columbia in Haida Gwaii, Great Bear Rainforest, Khutzeymateen, Northern Vancouver Island and Southeast Alaska. Our season typically runs from May to October and crew are hired on a contract basis throughout this time frame typically working two trips on, two trips off. Our trips take place onboard one of our three boats – the Island Solitude, Island Odyssey, and Island Roamer – which are 85 ft and 68 ft sailboats respectively. A typical trip will have 12 guests and a 4-person crew made up of a Captain, Mate, Cook, and Naturalist.

Job Description

The Cook is primarily responsible for all food preparation and galley management, ensuring cleanliness, organization and upkeep of the galley, pantry, salon and food storage areas. An important part of the cook's role also includes providing comfort to and anticipating guest's needs; an important role you have aboard is the creation of a warm and welcoming space. The great food you prepare and special touches you give make all the difference when guests return to the boat cold and wet or if the trip is slow. Much of what you do sets the tone and creates a mood ensuring that guests have a positive experience and leave with great memories.

Cooks will plan menus, food shop, and prepare meals & snacks for guests (and crew during trips, deliveries, and turn arounds). Cooks need to ensure that any and all crew & guest dietary needs are met and accommodated for in their menu. A typical menu plan will be for 12 – 16 people anywhere from 5 to 14 days. In addition to menu planning, cooks must also be up to date on onboard inventory of all food and wine as the cooks are responsible for restocking the boat in between trips and passing on current inventory to incoming cooks.

Though the galley is where the cook does most of their work, cooks are also welcome to and encouraged to join guests on shore excursions and act as a guide to provide safety, enrichment, and support to guests during their shore experience.

A large part of Bluewater Adventures trips is the coordination and communication amongst crew members to ensure the flow of the trip. As such, cooks are expected to communicate with the Captain, Mate and Naturalist to plan the trip, coordinate activities - meal times, excursions, and travel times - prior to the trip and on a daily basis. Be flexible to changing conditions and the nature of the program. Ensure that you remain in the communication loop with the Captain. Be active in socializing. Assist with running the boat and program activities when necessary. The trip is created by the combined creativity, mutual support and coordination of all the crew.

Skills & Qualifications Required

- Experience cooking/catering for groups up to 20
- Experience developing, purchasing for, and executing menu planning for groups
- Experience working in close quarters with a small team
- Ability to provide a varied, healthy, and delicious menu
- Customer service, hospitality, or guest-facing experience
- Strong communication with other team members
- Ability to adapt and adjust quickly to reflect the needs of the group

Preferences

- Experience working on boats and the outdoors
- Experience working in remote locations with generators, semi-commercial ovens, and household stove tops
- A strong interest in nature
- 20 Hours Wilderness Remote First Aid (RFA, WFA, or WFR) + CPR – C
- FoodSafe Certificate
- Serving it Right Certificate

How to Apply

Please send your resume and cover letter to info@bluewateradventures.ca

Bluewater Adventures offers a competitive daily wage plus on-trip gratuity opportunities.

We are looking to train a new cook in April in preparation for our regular operating season (May – October).