

We're looking for a Line Cook to join our crew at our Cantina (floating restaurant) at Sunshine Marina for the upcoming summer season. Our [menu](#) is fun, fresh, and fast-paced—featuring a mix of ready-made items alongside tacos, burritos, nachos, fresh salads, hot dogs, ice cream, slushies, specialty coffee, and more. The ideal candidate has experience in the food industry, with a strong focus on food preparation and efficiency. That said, you don't need years of restaurant experience to thrive here—if you love cooking, take pride in your food, and have solid hands-on skills in the kitchen, we'd love to hear from you. A great attitude, willingness to learn, and a “get it done” mindset go a long way on our team.

Our epic lineup of operations has it all: charter houseboats, zippy motorized and chill non-motorized watercraft, a charming gift shop, a floating restaurant (yes, on the water!), a splash-worthy waterpark, boat moorage, mechanical services, and even a cozy little campground. With so much action, every team member has to bring their A-game, ready to juggle tasks like a pro. The season's short and sweet, which means the learning curve is more like a turbo boost—fast and intense. If adaptability were a superpower, you'd definitely want it here!

The marina is located on Lake Koochanusa, 100 km from Cranbrook and 70 km from Fernie in beautiful South Eastern British Columbia. We pride ourselves on providing a fun environment with amazing customer service. If you love being surrounded by sand, water and a great team of people, join us!

Terms of Employment

- Job is Seasonal 40 hours per week starting: Late June through September long weekend
- Wage: Dependent on experience.
- Must be legally available to work in Canada. We are unable to sponsor any applicants at this time.
- We welcome couples to apply as well as we have a number of other positions we are filling.
- Crew Members are expected to reside on-site during their work week, unless they live nearby. We offer limited staff accommodation on our site for \$100/month, which includes private sleeping cabin rooms (shared with one other person). Those living in staff housing also have access to a shared kitchen, bathrooms, and laundry facilities.

Perks

- Work hard, play harder, and soak up the stunning scenery—it's like clocking in at vacation every day!
- Affordable Housing: We've got cozy, budget-friendly staff accommodations to make life easier.
- Roles at Sunshine Marina or other departments are up for grabs—great for couples or anyone who loves variety.
- Sweet Staff Discounts: Perks include deals on rentals, fuel, store goodies, and tasty bites at the cantina.
- Waterpark Access: Yep, you can enjoy the waterpark for free during special hours. Splash away!
- We Appreciate You: From parties to special events, we love celebrating our amazing team.

Job Requirements

- Solid food prep and cooking skills (you know your way around a kitchen)
- A genuine love of cooking and creating great food
- Friendly, confident customer service skills
- Comfortable working in a fast-paced, team-oriented environment

Assets (nice-to-haves):

- Experience handling cash and using POS systems (especially Square)
- Inventory management or stock tracking experience
- Previous serving or front-of-house experience
- Valid Food Safe certification

Duties

- Prepare and serve customer orders efficiently from our Cantina service window
- Deliver a welcoming, high-quality customer experience with every interaction
- Follow Cantina recipes and presentation standards to ensure consistency
- Prep ingredients and food items to set each shift up for success
- Maintain a clean, organized, and well-stocked workspace at all times
- Complete opening and closing duties with care and attention to detail
- Monitor inventory levels, restock supplies, and flag low items
- Operate the Square POS system for accurate and efficient transactions





Cantina Line Cook

Soft Skills

- Team-Oriented: Embraces a “Leave no one behind” attitude, always supporting fellow team members.
- Outgoing and Personable: Naturally engages with others to build strong relationships.
- Food Safety Mindset: Prioritizes cleanliness, hygiene, and proper food handling to ensure top-quality service.
- Effective Communicator: Confident in interacting with people at all levels and in various settings.
- Adaptable: Thrives in dynamic environments, effectively managing changing demands on short notice.
- Highly Organized: Skilled in managing tasks, priorities, and deadlines with efficiency.
- Punctual: Consistently reliable and respectful of time commitments.
- Positive Attitude: Maintains a “Yes” mindset, fostering collaboration and teamwork.
- Problem-Solver: Proactively identifies and resolves challenges with creative solutions.
- Strong Work Ethic: Dedicated and committed to achieving high-quality outcomes.
- Heat-Ready: Comfortable working in the summer heat and staying cool under pressure.
- Able to Take Direction: Works effectively under supervision, following cues, while also thriving independently.
- Eager to Learn: Keen to take on a variety of tasks and continuously expand your skillset.

Email your resume to employment@sunshinemarina.com and tell us why you would be a stellar crew member.

