



## **CHEF (NOC- 62200)**

**Posted by FEDERAL RESTAURANT GROUP INC. O/A ROCKFORD RESTAURANTS**

**Posting Date :** 30-Dec-2025

**Closing Date :** 28-Jun-2026

**Location :** Prince George

**Salary :** \$67,000 Per Hour

### **Job Requirements**

- **Education:** Secondary (high) school graduation certificate
- **Language:** ENGLISH
- **Years of Experience:** 2 years
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job ID:** DISJ1963451

### **Job Description:**

**TITLE:** CHEF (NOC- 62200)

**EMPLOYER:** FEDERAL RESTAURANT GROUP INC. O/A ROCKFORD RESTAURANTS

## Job details

Prince George, BC  
V2N 0B2

On site

67,000 annually / 35 to 40 hours per week

Permanent employment  
Full time

Evening, Shift, Morning, Day, Weekend

Starts as soon as possible

1 vacancy

## Overview

### Languages

English

### Education

Secondary (high) school graduation certificate

### Experience

2 years to less than 3 years

### On site

Work must be completed at the physical location. There is no option to work remotely.

## **Work setting**

Restaurant

## **Ranks of chefs**

Chef

**5 days of paid sick leave per year as per BC employment standards.**

## **Responsibilities**

### **Tasks**

Estimate amount and costs of supplies and food items

Estimate labour costs

Maintain records of food costs, consumption, sales and inventory

Analyze operating costs and other data

Demonstrate new cooking techniques and new equipment to cooking staff

Supervise activities of specialist chefs, chefs, cooks and other kitchen workers

Create new recipes

Instruct cooks in preparation, cooking, garnishing and presentation of food

Supervise cooks and other kitchen staff

Prepare and cook food on a regular basis, or for special guests or functions

Consult with clients regarding weddings, banquets and specialty functions

Plan and direct food preparation and cooking activities of several restaurants

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Recruit and hire staff

Supervise activities of sous-chefs, specialist chefs, chefs and cooks

Train staff in preparation, cooking and handling of food

### **Supervision**

5-10 people

## **Experience and specialization**

## Cuisine specialties

Canadian

## Additional information

### Personal suitability

Flexibility

Organized

Reliability

Team player

## Benefits

- GOLD level Insurance, Accidental Death & Dismemberment (AD&D), Long Term Disability (LTD) and Extended Health and Dental coverage
- Extended Health and Dental coverage, the premiums are paid 100% by the employer. Premiums for Life Insurance are also provided.

## Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identified as newcomers and refugees.

### Support for newcomers and refugees

- Provides diversity and cross-cultural trainings to create a welcoming work environment for newcomers and refugees.

Support for youths

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [tphillips@sharkclub.com](mailto:tphillips@sharkclub.com)

Support for Indigenous Posted on Disabled job Portal

- Provides cultural competency training and/or awareness training to all employees to create a welcoming environment for all employees

## Who can apply for this job?

The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada
- other candidates, with or without a valid Canadian work permit

## How to apply

By email

[tphillips@sharkclub.com](mailto:tphillips@sharkclub.com)