



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

Benefits: (Vacation plan is paid in accordance with Provincial Labour Standards.)

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

Additional information

Personal suitability

- Flexibility
- Organized
- Reliability
- Team player

Benefits

Other benefits (Vacation plan is paid in accordance with Provincial Labour Standards.)

Employment groups



This employer promotes equal employment opportunities for all job applicants, including those self-identifying as:

Support for newcomers and refugees

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

Support for youths

- Provides awareness training to employees to create a welcoming work environment for youth

Support for Indigenous people

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

To apply for this job, you can apply by sending your resume along with a cover letter and a reference letter from your previous employer to the following email: tphillips@sharkclub.com

The employer accepts applications from:

Posted on Disabled job Portal

- 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