



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

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