



## 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:** ABOJ7539534

### 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**

Canadian

# 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 and refugees

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

**Posted On Aboriginaljobsincanada.Com** 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)