ABORIGNAL JOBS IN CANADA

PASTRY SOUS CHEF (NOC-62200) – MOXIE’S WEST GEORGIA

Posted by MOXIE’S & RESTAURANTS, L.P. O/A MOXIE’S GRILL & BAR

Posting Date : 13-Feb-2026

Closing Date : 12-Aug-2026

Location : Vancouver

Salary : $21.00 Per Hour

Job Requirements

- **Education**: Secondary (high) school graduation certificate
- **Language**: ENGLISH
- **Years of Experience**: 1 year
- **Vacancy**: 1
- **Job Type**: Full Time
- **Job id**: ABOJ4233961

Job Description:

TITLE: PASTRY SOUS CHEF (NOC-62200) – MOXIE’S WEST GEORGIA

EMPLOYER: MOXIE’S & RESTAURANTS, L.P. O/A MOXIE’S GRILL & BAR

Job details

180 W GEORGIA STREETVancouver, BC
V6B 4P4

On site

21.00 hourly / 40 hours per week

Permanent employment
Full time

Early morning, Evening, Shift, Flexible hours, Morning, Night, Day, Weekend

Starts as soon as possible

Benefits: Other benefits (Vacation pay is paid in accordance with provincial labour standards)

1 vacancy

Overview

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

On site

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

Work setting

Restaurant

Ranks of chefs

Sous-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
Prepare and cook complete meals and specialty foods for events such as banquets
Prepare and cook food on a regular basis, or for special guests or functions
Prepare and cook meals or specialty foods
Arrange for equipment purchases and repairs
Plan and direct food preparation and cooking activities of several restaurants
Plan menus and ensure food meets quality standards
Supervise activities of sous-chefs, specialist chefs, chefs and cooks
Train staff in preparation, cooking and handling of food

Preparing and baking pastries, desserts, and breads

Assisting with menu development, plating, and menu engineering

Maintaining pastry station cleanliness and organization

Supervision

3-4 people

Experience and specialization

Cuisine specialties

Canadian

Food specialties

Bakery goods and desserts

Additional information

Personal suitability

Dependability
Flexibility
Reliability
Team player

Benefits

Other benefits

Other benefits (Vacation pay is paid in accordance with provincial labour standards)

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

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: koiom@moxies.ca

Posted On Aboriginaljobsincanada.Com

By email

koiom@moxies.ca

By mail

180 W GEORGIA STREET
VANCOUVER, BC
V6B 4P4

In person

1804 CENTRAL STREET E
PRINCE GEORGE, BC
V2M 3C3
Between 09:00 AM and 07:00 AM