



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

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-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

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

Posted On Aboriginaljobsincanada.Com

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