



# **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

### 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

#### By email

[koiom@moxies.ca](mailto:koiom@moxies.ca)

#### By mail

180 W GEORGIA STREET  
VANCOUVER, BC

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: [koiom@moxies.ca](mailto:koiom@moxies.ca)

In person

**Posted On Aboriginaljobsincanada.Com**

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