



## **LINE COOK (63200)**

**Posted by:** MOXIE'S & RESTAURANTS, L.P. O/A MOXIE'S GRILL & BAR

**Posting date:** 03-Mar-2025      **Closing date:** 30-Aug-2025

**Education:** Secondary (high) school graduation certificate

**Language:** ENGLISH

**Job location:** Vancouver

**Salary:** \$19.50 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ4009726

**Expired**

### **Job description:**

**TITLE:** LINE COOK (63200)

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

**JOB LOCATION:**

180 W GEORGIA STREET

Vancouver, BC V6B 4P4

Workplace information On site

Salary \$19.50 hourly

Vacancies 1 vacancy

**Employment groups:** Youth (Provides awareness training to employees to create a welcoming work environment for youths)

Indigenous people (Provides cultural competency training and/or awareness training to all employees to create a welcoming work environment for Indigenous workers)

Newcomers to Canada (Provides diversity and cross-cultural trainings to create a welcoming work environment for newcomers and/or refugees)

Terms of employment Permanent employment Full time 35 hours per Week

Employment conditions: Day, Evening, Morning, Night, Overtime, Shift, Weekend

Starts as soon as possible

5 days of paid sick leave per year as per BC employment standards

### **Job requirements**

#### **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

Urban area

Bar

#### **Responsibilities**

#### **Tasks**

Prepare and cook complete meals or individual dishes and foods

Inspect kitchens and food service areas

Train staff in preparation, cooking and handling of food

Order supplies and equipment

Supervise kitchen staff and helpers

Maintain inventory and records of food, supplies and equipment

Clean kitchen and work areas

Organize buffets and banquets

Manage kitchen operations

**Experience and specialization**

**Cuisine specialties**

Canadian

**Additional information**

**Security and safety**

Bondable

**Transportation/travel information**

Public transportation is available

**Personal suitability**

Dependability

Flexibility

Reliability

Team player

**Benefits**

**Other benefits**

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

**How to apply**

**Direct Apply**

By Direct Apply

**By email**

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

**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: [westgeorgiachef@moxies.ca](mailto:westgeorgiachef@moxies.ca)**

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