



## **CHEF (NOC- 62200)**

**Posted by:** FEDERAL RESTAURANT GROUP INC. O/A ROCKFORD RESTAURANTS

**Posting date:** 30-Dec-2025      **Closing date:** 28-Jun-2026

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

**Language:** ENGLISH

**Job location:** Prince George

**Salary:** \$67,000 Per Hour

**Years of Experience:** 2 years

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ4408641

## **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)
- Extended Health and Dental coverage, the premiums are paid 100% by the employer. Premiums for

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### **Employment groups**

This employer promotes equal employment opportunities for all job applicants, including

### Support for newcomers and refugees

- Provides diversity and cross-cultural trainings to create a welcoming work environment for

### Support for youths

- Provides awareness training to employees to create a welcoming work environment for you

### Support for Indigenous people

- Provides cultural competency training and/or awareness training to all employees to create

## 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**

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](mailto:tphillips@sharkclub.com)

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