
Sample Job Description

BRITISH COLUMBIA RESTAURANTS LTD.

Position: Restaurant Chef

Department: Kitchen

Reports to: Executive Chef

British Columbia Restaurants is one of the leading employers in the province, having been selected as one of the Top 10 Places to Work in B.C. for the past five years. With a compliment of over 100 staff working in our 4 locations, we are extremely proud of our success and the part we play in showing visitors what makes our province stand out in the culinary field. We are a leader in sustainability and farm-to-table dining and pride ourselves in the quality of our team. Working for British Columbia Restaurants provides excitement, variety, and the opportunity to create amazing food for guests from all over the world in a fun environment that supports excellence, commitment, and growth.

Duties and Responsibilities

This position leads the kitchen in our busy downtown Vancouver location and includes the following responsibilities:

- Supervising activities of all kitchen staff, including sous chefs, cooks, and dishwashers
- Scheduling all kitchen staff
- Creating daily specials and special menus
- Managing the ordering, purchasing, and inventory
- Ensuring appropriate health and safety standards, including FOODSAFE practices, are followed and implemented
- Carrying out performance management of kitchen staff including discipline
- Being involved in chain-wide menu and product research and development
- Monitoring development of apprentices

Skills, Experience, and Qualifications

Skills and Experience

- At least 5 years of previous experience in a high-volume restaurant environment
- Ability to coach and mentor other staff
- Excellent communication skills
- Ability to deal with high-pressure environments
- Good decision-making and organizational skills
- Ability to create and cost menus and specials
- Ability to manage food and labour costs to meet targets
- A solid understanding of employment standards and regulations
- Proficient in health and safety and FOODSAFE rules and regulations

Qualifications

- Cook (Professional Cook 3) Red Seal certification or equivalent qualification
- Secondary school diploma or equivalent
- FOODSAFE Level 1. FOODSAFE Level 2 an asset
- Occupational First Aid (OFA) Level 1 is an asset

Working Conditions

- Evening shifts 5 days per week, with some weekend and holiday shifts required.
- Some lifting may be required (up to 15 kg)
- Must be able to work standing for long periods