



## **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:** DISJ2951049

### **Job Description:**

**TITLE: PASTRY SOUS CHEF (NOC-62200) – MOXIE'S WEST GEORGIA**

## 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)

**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)**

**180 W GEORGIA STREET  
VANCOUVER, BC  
V6B 4P4**

**In person**

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