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# PASTRY SOUS CHEF (NOC-62200) – MOXIE’S WEST GEORGIA

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

**Location:** Vancouver

**Salary:** \$21.00 Per Hour

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## Job Details

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**Job ID**

NCJ2106692

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**Posting Date :** 13-Feb-2026

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**Expiry Date :** 12-Aug-2026

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

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**Language :** ENGLISH

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**Vacancies :** 1

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**Years of Experience :** 1 year

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**Job Type :** Full Time

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## 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 STREET  
Vancouver, 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

Preparing and baking pastries, desserts, and breads

Assisting with menu development, plating, and menu engineering

Maintaining pastry station cleanliness and organization

### **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)

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## **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

**By mail**

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

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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)

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