

Cook

Tippys Cookhouse Ltd. o/ a Tippys Cookhouse

Job ID

39433

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LOCATION	DATE POSTED	EXPIRY DATE	
433 Bowen Island Trunk Road, Bowen Island, BC British Columbia	19-03-2026	15-09-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$22.00 / Hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Cook

Tippys Cookhouse Ltd. o/ a Tippys Cookhouse

Location: 433 Bowen Island Trunk Road, Bowen Island, BC V0N 1G0

Salary: \$22.00 / Hour

Vacancies: 3 Vacancies

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous peoples, Newcomers to Canada, Seniors

Terms of employment: Permanent, Full time, Part-Time, Day, Evening, Night, Weekend, Shift, Morning

Benefits: Disability insurance, Dental insurance, Extended medical insurance

Start date: As soon as possible

Languages: English

Education: No degree, certificate or diploma

Experience: 1 year to less than 2 years

How to apply:

In Person: 433 Bowen Island Trunk Road, Bowen Island, BC V0N 1G0

By email: glenn@tippys.ca

By phone: 236-357-2030

All interested applicants who can legally work in Canada are encouraged to apply. If you are not currently authorized to work in Canada, the employer will not consider your job application.

Job Description

Work Conditions and Physical Capabilities: Fast-paced environment; Handling heavy loads; Work under pressure; Repetitive tasks; Standing for extended periods; Physically demanding; Attention to detail

Personal Suitability: Dependability; Client focus; Initiative; Team player; Excellent oral communication; Judgment; Flexibility; Reliability; Organized

Additional Skills: Prepare dishes for customers with food allergies or intolerances

Cook Categories: Cook (general); Prep cook; Line cook

Specific Skills: Prepare and cook complete meals or individual dishes and foods; Supervise kitchen and staff helpers;

Maintain inventory and records of food, supplies and equipment; Clean kitchen and work areas; Manage kitchen operations

Work Setting: Restaurant, Bar