

Cook (NOC 63200)

Job ID
39576

Nuba Restaurant Group Inc. (dba Nuba)

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LOCATION	DATE POSTED	EXPIRY DATE	
1009- 207 West Hastings Street, Vancouver BC, V6B 1H7, VANCOUVER, BC British Columbia	02-04-2026	29-09-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 23.08	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Title: Cook (NOC 63200)

Company: Nuba Restaurant Group Inc. (dba Nuba)

Business address: 1009- 207 West Hastings Street, Vancouver BC, V6B 1H7

Job Type: Permanent, Full time (30 to 40 hours per week)

Wage per hour: \$23.08

Language: English

Locations of work: must be able to work in any of four Nuba locations around Vancouver, BC:

- Gastown: 207 W Hastings Street, Vancouver, BC;
- Davie (Yaletown): 1118 Davie Street, Vancouver, BC;
- Kitsilano: 3106 W Broadway, Vancouver, BC and
- Mount Pleasant: 146 E 3rd Ave, Vancouver, BC.

Job Requirements:

Completion of secondary school

Minimum 3 years of experience as a cook

Ability to prepare and cook Lebanese dishes, including mezze, grilled meats, stews, and baked items

Strong knowledge of food preparation techniques, including chopping, seasoning, marinating, and cooking methods

Ability to maintain food quality, taste, and presentation standards

Knowledge of food safety, sanitation, and hygiene regulations

Ability to maintain a clean and organized kitchen and work area

Ability to work efficiently in a fast-paced environment

Willingness to work evenings, weekends, and holidays

Job Description:

Prepare and cook authentic Lebanese dishes, including mezze, grilled meats, stews, and baked items

Prepare ingredients by washing, chopping, seasoning, and marinating

Plan and coordinate daily kitchen activities

Ensure food quality, taste, and presentation meet restaurant standards

Monitor inventory and assist with ordering supplies

Maintain cleanliness of kitchen, equipment, and food storage areas

Follow food safety, sanitation, and health regulations

Work efficiently in a fast-paced environment

Assist in training kitchen helpers as required

May plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies;

May hire and train kitchen staff.

How to apply: Please apply in person at any Nuba location mentioned above during business hours. Bring your resume and ask to speak with a manager on site to submit your application directly.

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