

Sous Chef -Hy's Steakhouse & Cocktail Bar Vancouver

HYSSTEAKhouse

Job ID
39937VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/39937>

LOCATION	DATE POSTED	EXPIRY DATE	
637 Hornby Street, Vancouver, BC British Columbia	01-05-2026	28-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 76,200 annually / 40 hours per week	3 years to less than 5 years	Other trades certificate or diploma

Job Details

Vacancy: 1

Languages: English

Education: Other trades certificate or diploma

Experience: 3 years to less than 5 years

Work setting: Restaurant

Schedule: Early morning, Evening, Morning, Night, Day, Weekend

Ranks of chefs: Chef, Sous-chef

How to apply:

Apply By email:

careers@hyssteakhouse.com

Job Description

Tasks:

Maintain records of food costs, consumption, sales and inventory

Demonstrate new cooking techniques and new equipment to cooking staff

Instruct cooks in preparation, cooking, garnishing and presentation of food

Prepare and cook complete meals and specialty foods for events such as banquets

Supervise cooks and other kitchen staff

Prepare and cook food on a regular basis, or for special guests or functions

Prepare and cook meals or specialty foods

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Train staff in preparation, cooking and handling of food

Leading/instructing individuals

Supervision:

5-10 people

Credentials:

Certificates, licenses, memberships, and courses

Cook Trade Certification

Safe Food Handling certificate

Cook Red Seal Certificate

Food Safety Certificate

Experience and specialization:

Cuisine specialties-Canadian

Additional information:

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities:

Fast-paced environment

Work under pressure

Attention to detail

Standing for extended periods

Benefits:

Health benefits

Health care plan

Financial benefits

Gratuities

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