

Chef de Partie

Moxie's Grill & Bar

Job ID

39989

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LOCATION	DATE POSTED	EXPIRY DATE	
Kamloops, Kamloops, BC British Columbia	05-05-2026	01-11-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 18.25 to 26.40	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Requirements:

Completion of secondary school

Minimum 1 year of cooking experience

Knowledge of food safety practices

Ability to work in a fast-paced environment

Send CV to: tbrisley@moxies.ca

Postition Available: 1

NOC Code: 62200

Youth, newcomers, indigenous people are welcome to apply

Job Duties:

Prepare, season and cook food as directed, meeting dietary requirements where required

Follow recipes and presentation specifications

Ability to prioritize tasks and adapt to ever evolving situations

Operate standard kitchen equipment safely and efficiently

Clean and maintain station in practicing good safety and sanitation

Enjoy working with premium, local ingredients

Must be able to adapt to any additional tasks as assigned by the station lead, sous-chef, or executive chef