Cook

Songhees Seafood & Steam

Job ID
41272

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LOCATION	DATE POSTED	EXPIRY DATE
1100 Admirals Rd, Victoria, BC| British Columbia	04-10-2026	02-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 22	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Job Overview

Business Name: Songhees Seafood and Steam Ltd.
Operating Name: Songhees Events and Catering
Work Address: 1100 Admirals Rd, Victoria, BC V9A 2P6
Position: Cook (NOC 63200)
Terms of Employment: Permanent, Full-Time (atleast 30 hours per week)
Language of Work: English
Wage: $22/hr + tips
Benefits: Dental Insurance, Vision Care

About us

Songhees Events and Catering provides catering services for a wide range of events, including weddings, galas, fundraisers, receptions, private gatherings, and corporate events. The team creates customized menus featuring seasonally inspired ingredients, locally grown products, West Coast cuisine, and traditional Indigenous flavours. With a focus on quality, creativity, and personalized service, Songhees Events and Catering works closely with clients to create memorable dining experiences tailored to each event.

We’re Looking for a Cook to Join Our Team

If you enjoy a fast-paced catering environment and take pride in preparing high-quality, memorable dishes, we’d love to hear from you

Job Description

Key Responsibilities

• Prepare and cook a variety of complete meals, individual dishes, and food items for weddings, private functions,

corporate events, and other catered events
• Prepare ingredients including vegetables, meats, sauces, dressings, doughs, fillings, and other food products according to recipes and established standards
• Prepare and present West Coast and Indigenous-inspired dishes, including bannock, roasted meats and vegetables, salads, fruit platters, and seasonal menu items
• Prepare desserts, including breads, pastries, cakes, cookies, pies, fruit compotes, and other specialty items
• Measure and mix ingredients accurately and monitor cooking times to ensure consistent taste, texture, appearance, and portion sizes
• Set up and prepare food for catered events, including buffets, receptions, and other food service arrangements
• Follow established recipes, menus, portion guidelines, and special dietary or allergy requirements when preparing food
• Maintain proper food handling, sanitation, hygiene, and workplace safety procedures at all times
• Monitor food supplies, assist with inventory, and inform supervisors when ingredients or kitchen supplies need to be replenished.
• Properly store, label, and rotate food and ingredients in accordance with food safety requirements while minimizing food waste
• Clean and maintain kitchen equipment, preparation areas, storage areas, and workspaces to ensure an organized and sanitary kitchen
• Work collaboratively with other kitchen and catering staff to coordinate food preparation and timely service during events
• Assist the Chef with menu planning and food preparation for catered events

Qualifications and Skills

• Education: High School Diploma
• Experience: Minimum 3 years of recent and relevant experience as a Cook in a commercial kitchen or food service establishment. Experience preparing a variety of menu items is required.

How to Apply

If you’re interested in joining our team, please email your resume to songheescateringjobs@gmail.com

We appreciate everyone who takes the time to apply. Only candidates selected for an interview will be contacted.

We are an equal opportunity employer and welcome applications from everyone. We especially encourage people from groups that are often underrepresented — such as Indigenous peoples, newcomers, people with disabilities, and vulnerable youth — to apply. We value different backgrounds and believe diversity makes our team stronger.

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