Sous-Chef

Job ID
9738

Matraea Trading Ltd. DBA Wildfire Restaurant

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LOCATION	DATE POSTED	EXPIRY DATE
3735 Alfred Ave, Smithers, BC| British Columbia	28-05-2026	24-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 24/ hour	3 years to less than 5 years	Other trades certificate or diploma

Job Details

Sous-Chef (NOC 62200)

Matraea Trading Ltd. DBA Wildfire Restaurant

Employer Information:

Wildfire Restaurant is a full-service restaurant located at 3735 Alfred Ave, Smithers, British Columbia, offering a diverse menu featuring South Indian, East Indian, French, Canadian and vegetarian cuisine. The restaurant is committed to delivering quality food and service while maintaining a collaborative and fast-paced kitchen environment.

Job Duties:

Wildfire Restaurant is looking for an experienced full-time Sous-Chef to support kitchen operations and food preparation activities. NOTE THAT THIS JOB IS LOCATED IN SMITHERS, BC.

- Estimate and manage the amount and cost of food supplies and ingredients
- Maintain records of food costs, inventory, consumption and sales
- Prepare and cook complete meals and specialty dishes on a regular basis and for special events or functions
- Prepare and cook food for guests with food allergies or dietary restrictions
- Supervise cooks and other kitchen staff as part of daily kitchen operations
- Provide supervision and direction to approximately 5–10 kitchen staff member
- Train staff in food preparation, cooking techniques and safe food handling procedures
- Support kitchen leadership in maintaining food quality, consistency and efficient operations
- Assist with menu preparation and specialty food production reflecting South Indian, East Indian, French, Canadian and vegetarian cuisine
- Monitor kitchen cleanliness and help ensure food safety and workplace safety standards are maintained
- Lead and instruct kitchen staff while contributing to a productive and team-oriented work environment
- Assist in coordinating kitchen workflow during high-volume and peak service periods

Requirements:

- English language ability
- Other trades certificate or diploma, or equivalent experience
- Minimum 3 years of experience

• Ability to handle weights between 45 and 60 kg (100–132 lbs)
• The following credentials, certifications and training are considered assets:
o Safe Food Handling Certificate
o Workplace Hazardous Materials Information System (WHMIS) Certificate
o Food Safety Certificate

Terms of Employment:
• Full-Time Permanent Position
• $24.00 per hour for 30 to 50 hours per week
• Overtime may be required and will be compensated in accordance with BC Employment Standards legislation.
• 4% vacation pay
• Gratuities
• Free parking

Location:
3735 Alfred Ave, Smithers, BC V0J 2N0

Contact: Please email your resume to info@wildfirerestaurant.ca

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