Cook

Toptable Group

Job ID
49343

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LOCATION	DATE POSTED	EXPIRY DATE
1525 Douglas St, Victoria, BC | British Columbia	10-03-2026	05-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 21.18-24/hour	1 year to less than 2 years	Other trades certificate or diploma

Job Details

Position: Cook
Reports to: Executive Chef
Business Address: 1525 Douglas Street
Location of Work: Victoria, BC
Company Operating Name: Marilena Café & Raw Bar
Wage: $21.18- 24/hour
Benefits package offered: Access to dental and extended health benefits
Status: Hourly, ongoing; minimum of 30 hours a week
Language of Work: English
Vacancies: One (1)
Contact: Toptable Group, 89 West Georgia Street, Vancouver, BC, V6B 0N8; 604-899-7865, toptablegroup@gmail.com

Known for its innovative menu and fresh, locally sourced dishes that celebrate the best of West Coast cuisine, Marilena Cafe and Raw Bar in Victoria is an award-winning restaurant. Since opening, Marilena has earned national recognition, including:

Tripadvisor Best of the Best – No. 1 Fine Dining in Canada
Canada’s 100 Best – No. 39 Restaurant in Canada
Vancouver Magazine – Best Restaurant in Victoria (2025)
Wine Spectator – Best of Award of Excellence (2024, 2025)
YAM Magazine- Restaurant of the Year, Outstanding Service and Best Sommelier (2025)

Come work with and learn from Victoria's own Executive Chef Kristian Eligh and celebrated Pastry Chef Dominique Laurencelle as they design seasonally focused menus that celebrate the global and locally sourced ingredients.

JOB SUMMARY:
The Cook is responsible for the preparation and presentation of cold and hot dishes. This position plays a key role in maintaining food quality and consistency, ensuring all items are prepared to exacting standards in a timely manner.

Job Description

ESSENTIAL DUTIES AND RESPONSIBILITIES:

(Other duties may be assigned as required)

Measure and prepare ingredients; set up work stations so food can be prepared according to recipes

Maintain food safety and hygiene

Cook with precision and speed

Focus on quality, food preparation standards, and consistency in a premium kitchen environment

Meet production schedules and timelines

Communicate and coordinate with the team, including front-of-house

REQUIRED EXPERIENCE AND QUALIFICATIONS:

Minimum 1 year of direct related experience in Premium Western cuisine within an upscale fine dining environment restaurant?with an emphasis of seafood experience?

Enrollment in or completion of a culinary program?or?a?combination of education and directly related experience??

Food Safe Certification?

Excellent interpersonal skills and fluent communication skills in English?

Ability to prioritize, organize, and follow through as necessary?

Must possess a passion for food and developing knowledge of all cooking methods?

Excellent English language communication skills

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