# Cafeteria Cook

WEST COAST LAUNCH LTD

Job ID
**50533**

VIEW THIS JOB ONLINE: https://mail.newcomersjobs.com/jobs/50533

| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 205 Cow Bay Rd, Prince Rupert, BC \| British Columbia | 18-06-2026 | 15-12-2026 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 38.50/hr | 2 years to less than 3 years | Secondary (high) school graduation certificate |

## Job Details

West Coast Launch Ltd. is a family owned and operated marine transportation business servicing Northern British Columbia. The company was founded by Captain Doug Davis in 1988 when he saw the need for a safe and reliable marine transportation company to service Prince Rupert and the surrounding areas.
West Coast Launch, Prince Rupert Adventure Tours and Eagle Bluff Bed & Breakfast work together to offer the North Coast a wide range of professional marine transportation and adventure tourism services. West Coast Launch is proud to be a locally owned business that has been servicing the North Coast for over 30 years.

Job Code: Ref_1002_2026
Job Bank Ref#: #3550927
Number Of Openings: 1
Start Date: ASAP
Overnight Travel: None
Vacation Time: 2 weeks / year
Email to apply: westcoast.job.ref1002@gmail.com

## Job Description

Our business is in urgent need of an experienced "Cafeteria Supervisor". The ideal candidate will BE CANADIAN CITIZEN / PERMANENT RESIDENT and have some relevant experience working as a Food Service Supervisor
Job Requirements:
Language: English
Education: Secondary (high) school graduation certificate
Experience: 2 years to 3 years
Wage: $38.50hourly / 40.00 hours per Week
Work Location: 205 Cow Bay Road, Prince Rupert, BC V8J 1A2
Work Onsite: Work must be completed at the physical location. There is no option to work remotely.
Work setting: Odours and Hot work site environment as food service establishment
Status: Permanent, Full Time
Work requirements: Evening, Shift, Flexible hours, Night, On call, To be determined, Weekend

Schedule: 8-hour, Working hours from 12:00 to 21:00. Overtime and weekends as needed.

Responsibilities
Tasks:
Co-ordinate special events
Determine the size of food portions and costs
Plan menus and estimate food requirements for their realization
Requisition food and kitchen supplies
Prepare and cook complete meals or individual dishes and foods
Prepare dishes for customers with food allergies or intolerances
Prepare and cook special meals for patients as instructed by dietitian or chef
Inspect kitchens and food service areas
Train staff in preparation, cooking and handling of food
Order supplies and equipment
Supervise kitchen staff and helpers
Maintain inventory and records of food, supplies and equipment
Clean kitchen and work areas
Recruit and hire staff
Organize buffets and banquets
Manage kitchen operations

Additional information: Security and safety
Criminal record check
Basic security clearance

Additional information: Transportation/travel information
Own transportation
Valid driver's licence

Additional information: Work conditions and physical capabilities
Attention to detail
Fast-paced environment
Physically demanding
Repetitive tasks
Standing for extended periods
Work under pressure

Additional information: Personal suitability
Client focus
Dependability
Excellent oral communication
Flexibility
Initiative
Organized
Reliability

Team player
Time management

Screening Questions: This job posting includes screening questions. Please answer along with a Cover Letter the following questions when applying:
Are you authorized to work in Canada?
Are you available for shift or on-call work?
Are you available to start on the date listed in the job posting?
Are you willing to relocate for this position?
Do you have experience working in this field?
Do you live near the job location?
Do you meet the language requirements listed in the job posting?

What might be required by the employer later in the hiring process:
References attesting experience
Highest level of education and name of institution where it was completed
Copy of latest school transcript

Only apply to this job if you are a Canadian citizen, a permanent or a temporary resident of Canada with a valid Canadian work permit. If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

Downloaded from newcomersjobs.com on 03-11-2026