Chef

Job ID
50635

Papi’s Mexican Cantina Ltd. o/a Papi’s Cantina

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LOCATION	DATE POSTED	EXPIRY DATE
1627 Peninsula Rd, Unit D, Ucluelet, BC V0R 3A0, Ucluelet, BC | British Columbia	01-07-2026	28-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 34.00 per hour. 30 - 50 Hours per week	5 year or more	Secondary (high) school graduation certificate

Job Details

Company: Papi’s Mexican Cantina Ltd. o/a Papi’s Cantina

Business information: Papi’s Cantina is a Mexican restaurant and cocktail bar. We specialize in authentic Mexican food, including tacos, along with tequila and mezcal-based cocktails, margaritas, and a relaxed dining experience. Our goal is to offer fresh, flavourful food and drinks in a casual, welcoming atmosphere for both locals and visitors.

Business address: 1627 Peninsula Rd, Unit D, Ucluelet, BC V0R 3A0

Location of work: Same as above

Type of Employment: Full Time - Seasonal / 9-month contract

Estimated Start Date: March 2027

Job duties:

Personnel & Team Leadership Hiring & Training:

Managing the recruitment and ongoing training of kitchen staff, including line cooks and prep cooks.

Creating and managing employee work schedules to ensure proper coverage during peak hours while controlling labour costs.

Supervise activities of specialist chefs, chefs, cooks and other kitchen workers.

Train staff in preparation, cooking and handling of food.

Leading/instructing individuals

Recruit and hire staff

Performance Management: Evaluating staff performance, providing feedback, and handling disciplinary actions or conflict resolution.

Mentorship:
Leading by example to foster a positive, high-performing culture and teaching advanced culinary techniques.
Demonstrate new cooking techniques and new equipment to cooking staff.
Instruct cooks in preparation, cooking, garnishing and presentation of food.

Operations & Administration Inventory & Ordering: Tracking stock levels, setting "par" levels, and coordinating directly with vendors to order food and supplies.

Cost Control:

Monitoring food waste and tracking weekly/monthly expense reports to maintain the kitchen's budget.

Estimate amount and costs of supplies and food items.

Estimate labour costs.

Maintain records of food costs, consumption, sales and inventory.

Analyze operating costs and other data.

Compliance & Safety: Enforcing strict health codes, sanitation protocols, and personal hygiene standards to ensure the kitchen is always "audit-ready".

Equipment Upkeep: Scheduling routine maintenance and repairs for kitchen appliances like fryers, walk-in coolers, and ovens.

Requisition food and kitchen supplies.

Arrange for equipment purchases and repairs

Culinary Strategy Menu Development: Collaborating with ownership or executive chefs to create new dishes, daily specials, and seasonal menu changes.

Prepare dishes for customers with food allergies or intolerances.

Prepare and cook complete meals and specialty foods for events such as banquets.

Prepare and cook food on a regular basis, or for special guests or functions.

Prepare and cook meals or specialty foods.

Recipe Standardization: Ensuring all recipes are documented accurately with strict portion controls to maintain consistency and profitability.

Quality Assurance: Monitoring every plate that leaves "the pass" to ensure it meets established presentation and taste standards.

Plan menus and ensure food meets quality standards.

Front-of-House Coordination: Working closely with the General Manager to align kitchen timing with customer service expectations.

Consult with clients regarding weddings, banquets and specialty functions

Job Description

Requirements:

-Education: Completion of secondary school is required.

-Experience: A minimum of 5 years of experience as a chef is required. If the candidate does not meet the required experience, a post-secondary certificate in the field is required.

-Must have experience with Mexican cuisine.

- Cook's trade certification or equivalent credentials, training and experience are required.

-Driver’s license is a strong asset

-Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure; Tight deadlines; Physically demanding; Combination of sitting, standing, walking; Bending, crouching, kneeling; Handling heavy loads; Attention to detail; Standing for extended periods of time.

-Personal Suitability: Leadership, Efficient Interpersonal skills, Flexibility, Organized, Team player, Dependability, Excellent oral communication, Initiative, Reliability.

-Work Site Environment: Noisy, Hot, Non-smoking, Wet/damp, Cold/refrigerated

-Ability to Supervise: 4 – 5 people

-Weight Handling: Between 45 and 60 kg (100 - 132 lbs)

-Language: English is required

Wage: $34.00 per hour. 30 - 50 Hours per week

Benefits: Transportation costs covered by the employer if worker needs to relocate.

Important Information: The regular work schedule will be 5-6 days per week, including weekends, on a rotational basis.

Apply by email: ryan@papiscantina.ca

cc: papiscantina@canadaemail.ca

Apply by mail: 1627 Peninsula Rd, Unit D, Ucluelet, BC V0R 3A0

Please apply with the subject: Job Application – Chef

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