Cook

Toptable Group

Job ID
51309

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LOCATION	DATE POSTED	EXPIRY DATE
4222 Village Square #110, Whistler, BC | British Columbia	03-09-2026	02-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 20	No Experience	No degree, certificate or diploma

Job Details

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Position: Cook
Reports to: Executive Chef
Business Address: 4222 Village Square #110
Location of Work: Whistler, BC
Company Operating Name: Araxi Restaurant & Oyster Bar
Wage: $20-24 per hour
Benefits package offered: Access to dental and extended health benefits
Status: Hourly, ongoing; minimum 30 hours a week
Language of Work: English
Vacancies: Two (2)
Contact: Toptable Group, 89 West Georgia Street, Vancouver, BC, V6B 0N8; 778-899-7865 toptablegroup@gmail.com

Job Description

A storied address in the heart of Whistler’s Village, Araxi features an understated, nature-inspired interior design that speaks to the beauty of the spectacular landscape and plays to the authenticity of the location. The regionally focused menu melds local flavours to showcase the best of nearby farms and waters. Araxi has been widely recognized for its excellence, including:

Tripadvisor 2024 Best of Traveler’s Choice – Ranked #1 Restaurant in Whistler and #6 Fine Dining Restaurant in Canada
Wine Spectator Best of Award of Excellence
Vancouver Magazine Restaurant Awards Hall of Fame (2021)

JOB SUMMARY:
Working under the supervision of one of the best chefs in Whistler, the incumbents will play a key role in preparing ingredients and dishes.Our culinary team is passionate about the experience they create for guests through food.?
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 both education and directly related experience
Food Safe Certification
Ability to stand for long periods of time, withstand heat, and deal with the pressures of preparing food in a fast-paced environment
Dedicated team player who naturally builds camaraderie
Extremely organized; keeping to deadlines and working with precision in a fast-paced environment
Responsible, motivated, and energetic self-starter
Excellent English language communication skills

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