Journeyperson/Journeyman/woman Cook

Fairmont Empress Hotel

Job ID
51946

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LOCATION	DATE POSTED	EXPIRY DATE
721 Government Street, Victoria, BC | British Columbia	06-11-2026	05-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $31.54	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Business Name: Fairmont Empress Hotel
Title: Journeyperson/Journeyman/woman Cook
Number of Available Positions: 4
Terms of Employment: Seasonal, Full- Time (30-40 h/w)
Wage: $31.54
Benefits: One meal per working day in the staff cafeteria, dry cleaning for your uniform (some exceptions apply) and 50% discount in our food & beverage outlets (exceptions may apply), and will be provided accommodation based on double occupancy during your contract period. You will be responsible for paying any personal income tax arising from these benefits.
Relocation: Transportation costs covered by the employer
Language of Work: English
Work Location: Victoria, BC
This is a unionized position with access to union pay and benefits.

Company Profile:
Recognized as the #1 Best Canadian Hotel in Travel + Leisure's 2025 and 2026 World's Best Awards, Fairmont Empress is located in Victoria, BC, overlooking the city's sparkling Inner Harbour. A Forbes recommended and MICHELIN key hotel that offers 431 beautifully appointed guest rooms and suites, Fairmont Spa with signature West Coast experiences, and Q at the Empress featuring Pacific Northwest cuisine, an award-winning wine list, and regionally focused cocktail culture. World-famous Tea at the Empress is served in the Lobby Lounge with stunning harbour views.

The magnificent property completed a $60+ million restoration in 2017 that celebrated its proud history while moving the hotel into a new era of modern luxury and transforming the iconic property into a must-visit destination. In 2023, the property introduced a revamped Fairmont Gold Experience, including a major renovation to the Fairmont Gold floor. 88 Fairmont Gold rooms and a newly renovated lounge are ready to accommodate guests. Located on Vancouver Island, Canada's Castle on the Coast is the ideal starting point to explore British Columbia's stunning natural and expansive beauty. Historic Hotels Worldwide recognizes the property's prestigious grounds as the Top 25 Most Magnificent Gardens in the World.

We are seeking skilled and enthusiastic journeyperson to become part of our kitchen team. In this role, you will assist in preparing and cooking food, maintaining kitchen organization, and supporting the culinary team in delivering a high-quality dining experience. You will also help ensure a safe and efficient kitchen environment, contribute to smooth service operations, and assist teammates.

Job Description

Job Duties and Responsibilities:

• Prepare and cook meals, individual dishes, and special dietary meals according to recipes and standards specified by the by the Chef and Chef de Parties.
• Assist in planning menus, including seasonal and tasting menu items.
• Supervise, schedule, and assign tasks to kitchen staff and assistants.
• Hire, train, and guide kitchen staff to maintain a productive and professional work environment.
• Maintain inventory of food, supplies, and equipment; order items as needed.
• Monitor food and labor costs and ensure efficient use of resources.
• Ensure all food is stored, labeled, and rotated according to food safety standards.
• Oversee daily kitchen operations and maintain cleanliness in all work areas.
• Set up and manage buffets or special meal events when required.
• Communicate with chefs, dietitians, and staff to ensure meals meet quality and nutritional standards.

Employment requirements:

• Completion of secondary school.
• Completion of a three-year apprenticeship program for cooks, or a college/recognized program in cooking or food safety, or several years of commercial cooking experience.
• Red Seal certification.
• Deep knowledge of cooking techniques, food safety standards (Food Safe certification), and kitchen sanitation.
• Strong understanding of cooking techniques, kitchen operations, and food preparation standards.
• Excellent organizational skills and ability to thrive in a fast-paced environment.
• Strong artistic skills in food presentation.
• High level of responsibility, commitment, and professionalism.
• Strong leadership potential with experience supervising or mentoring junior staff.
• Fluent in English, both written and verbal, with strong communication skills.
• Commitment to providing excellent service and exceeding guest expectations.

Physically capable of:

• Continuous standing for extended periods (up to 8 hours)
• Frequent lifting and carrying of items up to 50 lbs
• Working in hot and cold environments and performing repetitive tasks
• Available to work flexible shifts as required.

Your Skills:

• Effective teamwork and collaboration.
• Strong attention to detail.
• Ability to work efficiently under pressure.
• Adaptable and flexible in a fast-paced environment.
• Clear communication skills.

• Professional attitude and reliability.

Contact information/how to apply:
Email resume to: fairmontcareers@outlook.com

As an equal opportunity employer, we encourage applications from all qualified individuals and specifically applicants from traditionally underrepresented groups – including Indigenous persons, vulnerable youth, newcomers, and persons with disabilities – who may contribute to the continued diversification of our organization.

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