Third Cook

Fairmont Empress Hotel

Job ID
51948

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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 $27.11	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Business Name: Fairmont Empress Hotel
Title: Third Cook
Number of Available Positions: 4
Terms of Employment: Seasonal, Full- Time (30-40 h/w)
Wage: $27.11
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. Accidental Dental Care.
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 2024 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 hiring a passionate and skilled Third cook to join our culinary team at the Fairmont Empress Hotel. You will have a key role as a cook to create and prepare high-quality meals, contribute to a positive kitchen environment, and support the team in delivering exceptional dining experiences for our guests in a prestigious and historic hotel setting.

Job Description

Job Duties and Responsibilities:

• Prepare and cook complete meals or individual dishes following established recipes and presentation standards.
• In conjunction with the Chef de Partie or Journeyperson; proactively prioritize tasks to ensure a consistently high level of service and quality of food for our guests .
• Assist in the preparation of special meals, including dietary or customized requests, under the direction of senior chefs.
• Set up and maintain buffet stations for events and guest services.
• Maintain a clean, organized, and safe kitchen environment in accordance with food safety regulations.
• Follow proper food handling, sanitation, and hygiene procedures at all times.
• Support inventory rotation using FIFO principles to minimize waste and ensure freshness.
• Assist in monitoring inventory levels of food, supplies, and equipment.
• Help replenish stock and communicate shortages to senior kitchen staff.
• Work closely with senior cooks and chefs to ensure smooth kitchen operations
• Liaise with other departments such as Banquets, Restaurants and Stewarding to ensure excellent communication in order to achieve smooth operational outcomes.
• Demonstrate a positive attitude and contribute to a respectful, team-oriented culture.
• Participate in ongoing culinary training and mentorship.
• Take initiative to learn new techniques and improve speed, accuracy, and consistency.

Employment requirements:

• Completion of secondary school.
• 1-2 years of recent experience in a hotel or restaurant kitchen at a comparable level of luxury service.
• Food Safe Certificate, or willingness to obtain before the employment start date.
• Proficiency in English, both written and verbal.
• Ability to perform physically demanding tasks, including standing for extended periods and lifting up to 50 lbs.

Your Skills:

• Strong teamwork and collaboration to work effectively with kitchen staff and front-of-house teams.
• Good communication skills to follow instructions accurately and coordinate with colleagues.
• Attention to detail to ensure high-quality food preparation and presentation.
• Time management and organizational skills to handle multiple tasks in a fast-paced environment.
• Problem-solving skills to handle kitchen challenges efficiently.
• Professionalism and a positive attitude to maintain a welcoming and respectful work environment.

Contact information/how to apply:
Email resume to: fairmontempressjobs@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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