



Chef

Posted by: Double Dragon Restaurant

Posting date: 06-Apr-2025 **Closing date:** 03-Oct-2025

Education: High school graduated or equivalent

Language: English

Job location: New Minas

Salary: \$27.00 - 30.00 Per Hour

Years of Experience: 3 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ6427118

Job description:

Location: 9006 Commercial Street, New Minas, Nova Scotia, B4N 3E2

Job duties:

- Plan, direct, coordinate daily activities of food preparation in the kitchen.
- Give clear instructions to kitchen staff on preparing and garnishing food materials.
- Manage stocks of food and order food from suppliers.
- Cook authentic Chinese cuisine dishes.
- Establish controls to minimize food and supply waste and theft.
- Estimate amount and costs of supplies and food items.
- Safeguard all food preparation by implementing training to increase kitchen staff's knowledge about safety, sanitation and accident prevention principles.
- Develop standard recipes and techniques for food preparation and presentation.

- Plan new menus and create new recipes.
- Establish and maintain a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Interview, select, train, supervise and coach kitchen staff.

Key Competencies:

- Excellent knowledge in Chinese ingredients and sauces.
- Minimum of 3 years' work experience in Chinese cuisine cooking.
- Capable of delegating multiple tasks.
- Ability to communicate effectively and build good relations with team members.
- Leadership skills and good time management skills.
- High school graduated or equivalent.

Work hours: 40 - 48 hours a week

Benefits: 5 days paid personal days / sick leave; meals provided while on shifts / gratuities

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: lindachen1204@outlook.com

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