

Chef

Posted by: Kashmiri Delight Inc.

Posting date: 03-Oct-2025 Closing date: 23-Oct-2025

Education: • Secondary (high) school graduation certificate

Language: English

Job location: Edmonton

Salary: \$27.00-37.00 Per Hour

Years of Experience: 3 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ4230049

Job description:

Title: Chef

Employer: Kashmiri Delight, 9815 Winterburn Road Edmonton, AB T5T 7P6

Wages: \$ 27.00 to 36.00/hour

Vacancies: 2 vacancies

Joining: As soon as possible

Employment type: Permanent employment, Full time

30 to 40 hours /week

Employment conditions: Evening, Shift, Flexible hours, Morning, Night, Day, Weekend

Overview

Languages

English

Education

•∈∈∈∈∈∈ Secondary (high) school graduation certificate

Experience

3 years to less than 5 years

On site

Work must be completed at the physical location. There is no option to work remotely.

Work setting

• ∈ ∈ ∈ ∈ ∈ ∈ Restaurant

Responsibilities

Tasks

- ∈∈∈∈∈∈ 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
- ∈ ∈ ∈ ∈ ∈ ∈ Demonstrate new cooking techniques and new equipment to cooking staff
- ε ε ε ε ε ε Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- ∈ ∈ ∈ ∈ ∈ ∈ Create new recipes
- ∈∈∈∈∈∈∈ Prepare and cook complete meals and specialty foods for events such as banquets
- ∈ ∈ ∈ ∈ ∈ ∈ Supervise cooks and other kitchen staff
- EEEEEEE Prepare and cook food on a regular basis, or for special guests or functions
- ∈ ∈ ∈ ∈ ∈ ∈ ∈ Prepare and cook meals or specialty foods
- ●∈∈∈∈∈∈ Requisition food and kitchen supplies
- ●∈∈∈∈∈∈ Arrange for equipment purchases and repairs
- eeeeee Consult with clients regarding weddings, banquets and specialty functions

- eeeeee Plan and direct food preparation and cooking activities of several restaurants
- ∈ ∈ ∈ ∈ ∈ ∈ Plan menus and ensure food meets quality standards
- ∈ ∈ ∈ ∈ ∈ ∈ Prepare dishes for customers with food allergies or intolerances
- ∈ ∈ ∈ ∈ ∈ ∈ Recruit and hire staff
- ε ε ε ε ε ε Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- •∈∈∈∈∈∈ Train staff in preparation, cooking and handling of food
- ●€€€€€€ Leading/instructing individuals

Supervision

• ∈ ∈ ∈ ∈ ∈ € 1 to 2 people

How to apply By email

palkeet23@yahoo.ca

Who can apply to this job?

The employer accepts applications from:

- ∈ ∈ ∈ ∈ ∈ ∈ Canadian citizens and permanent residents of Canada.
- •∈∈∈∈∈∈ Other candidates with or without a valid Canadian work permit.

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: palkeet23@yahoo.ca

Posted on canadianjobportal.com