Head Chef (NOC 62200)

Posted by: 1800979 Ontario Limited (Casa Americo Italian Bistro & Restaurant)

Posting date:28-Nov-2025 **Closing date**: 27-May-2026

Education: Secondary (high) school graduation certificate

Language: English

Job location: Milton

Salary: $30 Per Hour

Years of Experience: 3 years

Vacancy: 1

Job Type: Full Time **Job id**: CAJ7104122

Job description:

Job Title: Head Chef (NOC 62200)
Company Name: 1800979 Ontario Limited (Casa Americo Italian Bistro & Restaurant)
Work Location: 144 Main St E, Milton, ON L9T 1N6, Canada
Salary: $30.00 / hour with 10 Days of Paid Vacation
Number of Positions: 1 Vacancy
Employment Groups: Indigenous people, Persons with disabilities, Newcomers to Canada, Visible minorities, Youth, Refugees
Terms of Employment: Permanent, Full time: 30-35 hours/week
Start date: As soon as possible
Job Duties:

- Plan, organize, and oversee all kitchen operations for lunch, dinner, catering, and special events.
- Design and update menus that reflect authentic Italian and Mediterranean cuisine.
- Develop new recipes and seasonal dishes, including gluten-free and vegetarian options.
- Prepare and cook signature items such as Osso Buco d’Agnello, Risotto Ai Funghi Porcini, Veal Scallopini, and Linguine Alla Greca.
- Supervise and coordinate the work of sous chefs, line cooks, and kitchen assistants.
- Train and mentor kitchen staff in Italian cooking methods, portion control, and presentation standards.
- Ensure consistent food quality, flavour, and visual presentation across all dishes.
- Estimate food requirements, monitor inventory, and manage food cost controls.
- Maintain accurate records of food purchases, consumption, and sales.
- Enforce high standards of cleanliness, hygiene, and food safety throughout the kitchen.
- Plan and oversee menus for private functions, banquets, and catering events.
- Collaborate with management to create menu pairings with the restaurant’s wine and dessert selections.
- Monitor kitchen equipment and arrange repairs or replacements as needed.
- Recruit, train, and evaluate kitchen staff performance.

Job requirements:
Languages: English
Experience/Qualifications:
Secondary (high) school graduation certificate
3 to 5 years of related work experience
Work Conditions and Physical Capabilities:
Fast-paced environment, Work under pressure, Tight deadlines, Attention to detail, Standing for extended periods
Personal Suitability:

Leadership, Dependability, Organized, Flexibility, Reliability, Team player, Efficient interpersonal skills, Initiative

How to apply

By email: jobs.casaamerico@outlook.com

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer may not consider your job application.

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