



Japanese culinary chef

Posted by: Ole Hibachi Restaurant

Posting date: 06-Feb-2026 **Closing date:** 05-Aug-2026

Education: Secondary (high) school graduation certificate

Language: English

Job location: Dieppe

Salary: \$30.00 Per Hour

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ6135120

Job description:

Ole Hibachi Restaurant in Dieppe, NB requires a Japanese culinary chef.

Job requirements

Languages

English

Education

Secondary (high) school graduation certificate

Experience

2 years or more commercial cooking experience as a cook or chef in Japanese culinary

Work setting

Full-service Japanese restaurant

Personal suitability

Dependability, Flexibility, Initiative, Organized, Reliability, Team player

Cuisine specialties

Japanese cuisine

Tasks

Demonstrate new cooking techniques and new equipment to cooking staff

Supervise activities of cooks and other kitchen workers

Create new recipes

Instruct cooks in preparation, cooking, garnishing and presentation of food

Supervise cooks and other kitchen staff

Plan menus and ensure food meets quality standards

Train staff in preparation, cooking and handling of food

Work conditions and physical capabilities

Working 30 to 40 hours per week, Attention to detail, Fast-paced environment, Standing for extended periods

Please send your resume to: 790 Dieppe Blvd., Dieppe, NB E1A 9G5

or email to: sk020622@hotmail.com

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: sk020622@hotmail.com

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