



## 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](mailto: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](mailto:sk020622@hotmail.com)**

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