

Saburo Kitchen located in Hargrave Street Market, Downtown, Winnipeg is now hiring permanent Full Time Kitchen Chef!

We are looking for a Kitchen Chef to join our culinary team and prepare delicious plates for our guests in a Food Hall setting.

Responsibilities

- Setting up and stocking stations with all necessary supplies
- Preparing food for service (e.g. chopping vegetables, butchering meat, or preparing sauces etc.)
- Cooking menu items in cooperation with the rest of the kitchen staff
- Maintain health standards for raw and finished products
- Stock inventory appropriately
- Monitor food stock and place orders, as needed
- Maintain hygiene principles in all cooking areas and clean your space at the end of the shift
- Collaborate with kitchen management on menu items
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Assist head chef with large projects when requested
- Work in a safe and efficient manner
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Requirements

- Must Speak, Read, Understand Basic English
 - Knife skills is required.
 - Minimum 3 years of work experience in Asian Restaurant
 - Ability to work both fast and accurately
 - Team spirit
 - Availability to work during business hours, including weekends and evenings
 - Flexibility to take on various shifts
- Job Type Permanent Full Time
Starting Wage: Range from \$14-\$16/ hour depending on previous experience

Send resumes online to Saburokitchen@gmail.com

