

Shagun Sweets and Restaurant

Authentic Chef

Job Description

- Location: Winnipeg, MB
- Salary \$16.00 hourly for 40 hours per week
- Vacancies: 1 Vacancy
- Terms of employment: Permanent, Full time
- Start date: As soon as possible
- Employment conditions: Day, Evening, Weekend, Flexible Hours, Morning

Languages: English

Education: High School

Experience: 3 years to less than 5 years

Specific Skills: Supervise kitchen staff and helpers; Manage kitchen operations; Inspect kitchens and food service areas, order supplies; Prepare and cook complete meals or individual dishes and foods; Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies, Train staff in preparation, cooking and handling of food, Prepare dishes for customers with food allergies or intolerances, Prepare varied dishes from scratch with fresh products, Maintain effective cost control by minimizing waste, proper food allocation, controlling food inventories, and maintenance of kitchen equipment, Oversees kitchen operations including scheduled cleaning and sanitizing of appliances, counters cupboards, and drawers, Ensure safe food storage and disposal; includes taking daily logs of food temperature and refrigerator/freezer temperatures.

Special Cuisine: East Indian

Work Conditions and Physical Capabilities

Repetitive tasks, Standing for extended periods, Overtime required

How to apply

By email: Shagunsweetswpg@gmail.com

By mail: 836 McLeod Ave #5, Winnipeg, MB R2G 3P3