



## Ethnic Cook

### Description

We are seeking a skilled and passionate Ethnic Cook specializing in African cuisine to join our dynamic team at Chefondemand, a leading African restaurant in Winnipeg. The ideal candidate will bring authentic culinary techniques, creativity, and an in-depth knowledge of traditional African recipes to provide our customers with an exceptional dining experience.

### Duties

Prepare, cook, and present a variety of traditional and modern African dishes with high quality and attention to detail.

- Develop and test new recipes to enhance the menu while maintaining authenticity.
- Manage food inventory and ensure the kitchen is stocked with fresh ingredients.
- Maintain a clean and organized workstation, adhering to all food safety and hygiene regulations.
- Collaborate with the team to ensure seamless kitchen operations during busy periods.
- Train and guide kitchen staff in African cooking methods and techniques.
- Monitor food portioning and waste to maintain cost efficiency.

### Closing Date

January 31, 2025

### Categories

Business, Finance and Administration

### Employer

ChefOnDemand

### Location

Downtown

### Address

Sargent Ave Winnipeg,  
R3b1v8

### Job Type

Full-time

### Education Level

High School

### Email

info@chefondemand.club

- Adjust dishes to cater to customer preferences, including dietary restrictions or allergies.

## **Qualification**

Proven experience as a cook specializing in African cuisine (minimum 2 years preferred).

- In-depth knowledge of authentic African ingredients, spices, and cooking techniques.
- Strong organizational skills and the ability to work under pressure in a fast-paced environment.
- Excellent communication and teamwork skills.
- Food Handler's Certificate or equivalent is required.
- Flexibility to work evenings, weekends, and holidays as needed.
- Passion for African culture and cuisine with a creative approach to menu development.