



ASALA RESTAURANT Chef

Description

MIRCHI MASALA RESTAURANT

Chef

Job Description

- Location: Winnipeg, MB
- Salary \$31 hourly for 40 hours per week
- Vacancies: 1 Vacancy
- Terms of employment: Permanent, Full time
- Start date: As soon as possible
- Education: Secondary (high) school
- Experience: 2 years to less than 3 years

Specific Skills:

Maintain records of food costs, consumption, sales and inventory. Demonstrate new cooking techniques and new equipment to the cooking staff. Supervise activities of specialist chefs, chefs, cooks and other kitchen workers. Create new recipes. Instruct cooks in preparation, cooking, garnishing and presentation of food. Prepare and cook complete meals and specialty foods for events such as banquets. Supervise cooks and other kitchen staff. Prepare and cook food on a regular basis, or for special guests or functions. Requisition food and kitchen supplies. Consult with

Closing Date

August 17, 2026

Categories

Services

Employer

Mirchi Masala Restaurant

Location

Assiniboine South

Address

Unit 15-1099 Kingsbury Avenue
Winnipeg, R2P 2P9

Job Type

Permanent

Education Level

High School

Email

mirchimasalarestaurant@gmail.com

clients regarding weddings, banquets and specialty functions. Plan menus and ensure food meets quality standards. Prepare dishes for customers with food allergies or intolerances. Supervise activities of sous-chefs, specialist chefs, chefs and cooks. Train staff in preparation, cooking and handling of food. Supervision 5-10 people

Cuisine specialties: South Indian, East Indian, Vegetarian

Food specialties: Bakery goods and desserts, Cereals, grains and pulses, Cold kitchen, Eggs and dairy, Fish and seafood, Meat, poultry and game, Stocks, soups and sauces, Vegetables, fruits, nuts and mushrooms

How to apply

By email:

mirchimasalarestaurant@gmail.com

By mail: Unit 15-1099 Kingsbury Avenue
Winnipeg, MB R2P 2P9