Red Seal Certified Chef

Description

Now Hiring: Red Seal Chef / Kitchen Manager
The Backyard on Aberdeen by Aida’s Catering — Brandon, Manitoba

We are seeking an experienced, dependable culinary professional to lead our kitchen and support our catering and event operations. The successful candidate must bring strong cooking skills, excellent organization, and the ability to manage a team while consistently delivering high-quality food on schedule.

A minimum of five years of professional cooking experience, demonstrated proficiency in Middle Eastern, Filipino, and Canadian cuisines, and Red Seal certification in the Cook trade are mandatory.

Duties

Key Responsibilities

– Prepare and execute high-quality meals for weddings, corporate

Closing Date

November 21, 2026

Categories

Trades and Construction

Employer

The Backyard On Aberdeen

Location

Assiniboine South

Address

B-1624 13th St Brandon Mb
Brandon, R7A 4S8

Job Type

Full-time

Education Level

College

Wage

$20.00 - $24.00

Email

functions, private events, and catering orders.
– Develop menus, standardized recipes, and production plans, accommodating dietary restrictions and food allergies.
– Manage grocery and supplier orders, inventory, stock rotation, portion control, food costs, and waste reduction.
– Schedule, supervise, train, and delegate tasks to kitchen staff.
– Coordinate preparation and service to ensure every order is accurate, consistent, and ready on time.
– Take initiative, anticipate operational needs, and resolve kitchen challenges professionally.
– Maintain a clean, organized kitchen and enforce safe food handling, sanitation, storage, and temperature-control practices.
– Ensure kitchen operations comply with applicable Manitoba public health and food safety requirements.

Qualification

Mandatory Qualifications

– **At least five years of professional cooking experience.**
– **Red Seal certification in the Cook trade.**
– **Demonstrated professional proficiency in Middle Eastern, Filipino, and Canadian cuisines.**
– Valid food handler certification recognized by Manitoba Health.
– Proven kitchen leadership experience, including staff supervision and scheduling.
– Experience with menu planning, purchasing, inventory management, and food cost control.
– Ability to work quickly, accurately, and efficiently under pressure while maintaining food quality and safety.
– Excellent punctuality, reliability, attention to detail, and personal

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Phone

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accountability.
– Strong communication, teamwork, problem-solving, and organizational skills.
– Ability to work independently, manage competing priorities, and take ownership of kitchen operations.
– Availability to work evenings and weekends as required by event schedules