cook

Description

We are a well-established local restaurant in Winnipeg specializing in sushi, with an excellent reputation.Join our dynamic team as a Cook and bring your passion for food to life! In this energetic role, you will be responsible for preparing and cooking delicious meals that delight our guests. Your expertise in food handling, safety, and presentation will ensure a high-quality dining experience. We’re looking for motivated individuals who thrive in fast-paced kitchen environments and are eager to contribute their culinary skills to a vibrant food service setting. This paid position offers an exciting opportunity to develop your kitchen experience while working alongside a dedicated team committed to excellence.

Duties

1. Arrange cooking schedule for orders.
2. Prepare and cook complete meals or individual dishes and foods
3. Prepare simple components of each dish on the menu by chopping vegetables, cutting meat, and preparing sauces.
4. Setting up and stocking stations with all necessary supplies
5. Ensure that food comes out simultaneously, in high quality and in a timely fashion
6. Comply with nutrition and sanitation regulations and safety standards
7. Stock inventory appropriately and plan menus, determine size of food portions, estimate food

Closing Date

November 24, 2026

Categories

Services

Employer

Sushi Cushi

Location

St. James-Assiniboia

Address

Unit k-1045 St.James St.
Winnipeg, R3H 1B1

Job Type

Full-time

Education Level

High School

Wage

$18.00 - $21.00

Email

requirements and costs, and monitor and order supplies.
8. Maintain a positive and professional approach with coworkers and customers
9. Clean up station and take care of leftover food. Inspect kitchen and food service areas.
10. May train kitchen staff.

Qualification

- Proven experience in food preparation, cooking, or a similar role within a restaurant or food industry setting.
- Knowledge of food safety regulations and proper handling techniques.
- Strong understanding of serving protocols and customer service principles related to food service.
- Ability to work efficiently in a fast-paced environment while maintaining attention to detail.
- Excellent communication skills and the ability to work well as part of a team.
- Prior kitchen experience or restaurant experience is preferred but not mandatory; enthusiasm for learning is key.
- Flexibility to work various shifts including evenings, weekends, and holidays as needed.

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Phone

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