

Chef

Job ID
38906

Zhengwen Restaurant Inc. DBA. Hao's lamb Restaurant

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LOCATION	DATE POSTED	EXPIRY DATE	
4260 No.3 Road, Unit 180, Richmond, BC British Columbia	21-01-2026	20-07-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 25 per hour	3 years to less than 5 years	No degree, certificate or diploma

Job Details

Employer: Zhengwen Restaurant Inc.
Position: Chef (NOC 62200)
Salary: \$25 per hour
Working hours per week: 40 hours
Job type: Full-time; Permanent
Work location: 180-4260 Number 3 Rd, Richmond, BC V6X 2C2

About Us:

Zhengwen Restaurant Inc. DBA Hao's Lamb Restaurant is proud to be the first lamb-themed Chinese restaurant in Richmond and the Greater Vancouver Area. Since our official opening in 2015, we have been committed to serving the finest Chinese lamb cuisine in a warm, authentic, and elegant atmosphere. Our restaurant has built a strong reputation among local and visiting diners who appreciate our dedication to culinary excellence and quality service.

Position Overview:

We are seeking a skilled and experienced Chef to join our kitchen team as we continue to grow and meet the increasing demand for our dishes. The successful candidate will demonstrate strong culinary skills, leadership, and creativity in preparing authentic Chinese lamb and regional dishes.

Key Responsibilities:

- Prepare and cook complete meals and specialty Chinese lamb dishes, as well as a variety of traditional Chinese foods, including soups, sauces, vegetables, poultry, and seafood.
- Develop, refine, and present signature lamb-based dishes and other regional specialties to ensure authenticity and innovation in flavor and presentation.
- Supervise and coordinate kitchen operations, ensuring high standards of food quality, consistency, and timely service during busy hours.
- Instruct and train cooks in food preparation, cooking techniques, garnishing, and plating to maintain restaurant standards.
- Design and plan seasonal or special event menus, ensuring balance, creativity, and cost-effectiveness.
- Requisition and manage inventory of food and kitchen supplies, ensuring freshness and minimizing waste.

- Maintain cleanliness and organization of the kitchen, ensuring compliance with health, hygiene, and safety regulations.
- Participate in menu development and contribute innovative ideas to enhance customer satisfaction and promote the restaurant's culinary reputation.

Qualifications:

- Minimum 3 years of professional experience as a Chef specializing in Chinese cuisine (experience with lamb dishes preferred).
- In-depth knowledge of traditional Chinese cooking techniques and regional flavor profiles.
- Strong organizational and time management skills; ability to work effectively under pressure.
- Ability to work in a fast-paced environment and maintain high standards of cleanliness and efficiency.
- Team player with excellent communication and leadership skills.

How to apply:

If you are interested in this position, please send your resume to zhengwenrestaurant@gmail.com.