

Chef

Sushi Jet Dartmouth

Job ID

39260

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LOCATION	DATE POSTED	EXPIRY DATE	
535 Portland St suite Unit105, Dartmouth, NS Nova Scotia	02-03-2026	29-08-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 31.00/hr	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job details

Location: 535 Portland St suite Unit105, Dartmouth, NS B2Y 4B1

Work location: On site

Salary: 31.00 hourly / 40 hours per week

Terms of employment: Permanent employment Full time

Flexible hours, To be determined

Starts as soon as possible

Benefits: Other benefits

vacancies: 1 vacancy

Overview

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

On site

Work must be completed at the physical location. There is no option to work remotely.

Work setting

Restaurant

Ranks of chefs

Sushi chef

Sous-chef

Responsibilities

Tasks

Estimate amount and costs of supplies and food items

Maintain records of food costs, consumption, sales and inventory

Analyze operating costs and other data

Demonstrate new cooking techniques and new equipment to 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

Prepare and cook food on a regular basis, or for special guests or functions

Requisition food and kitchen supplies

Arrange for equipment purchases and repairs

Consult with clients regarding weddings, banquets and specialty functions

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Train staff in preparation, cooking and handling of food

Supervision

5-10 people

Credentials

Certificates, licences, memberships, and courses

Cook Trade Certification

Food Safety Certificate

Experience and specialization

Cuisine specialties

Sushi preparation techniques

Cantonese cuisine

Japanese cuisine

International

Korean

Food specialties

Cold kitchen

Fish and seafood

Stocks, soups and sauces

Additional information

Security and safety

Medical exam

Criminal record check

Work conditions and physical capabilities

Fast-paced environment
Work under pressure
Tight deadlines
Physically demanding
Combination of sitting, standing, walking
Standing for extended periods
Own tools/equipment
Cellular phone
Personal suitability
Leadership
Dependability
Efficient interpersonal skills
Organized
Team player

Benefits
Other benefits
Other benefits
Parking available

How to apply
By email
sushijetportland@gmail.com

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