

Chef

Job ID  
39370

Maple Leaf Queen's Buffet

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/39370>

|                                                     |              |                             |                                                |
|-----------------------------------------------------|--------------|-----------------------------|------------------------------------------------|
| LOCATION                                            | DATE POSTED  | EXPIRY DATE                 |                                                |
| 180 Boulevard Hebert, Edmundston, NB  New Brunswick | 11-03-2026   | 07-03-2027                  |                                                |
| TYPE OF JOB                                         | SALARY       | MIN. EXPERIENCE             | MIN. EDUCATION                                 |
| Full Time                                           | CAD 30.50/hr | 1 year to less than 2 years | Secondary (high) school graduation certificate |

Job Details

Job details

Location: 180 Boulevard Hebert, Edmundston, NB E3V 2S7

Work location: On site

Salary: 30.50 hourly / 35 to 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: 2 vacancies

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

Sous-chef

## Meat chef

### Responsibilities

#### Tasks

Estimate amount and costs of supplies and food items

Maintain records of food costs, consumption, sales and inventory

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

Supervise cooks and other kitchen staff

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

Prepare and cook meals or specialty foods

Requisition food and kitchen supplies

Arrange for equipment purchases and repairs

Plan menus and ensure food meets quality standards

Supervise activities of sous-chefs, specialist chefs, chefs and cooks

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

Szechuan

Dim Sum

International

### Additional information

Security and safety

Medical exam

Criminal record check

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Physically demanding

Attention to detail

Standing for extended periods

Personal suitability  
Leadership  
Dependability  
Efficient interpersonal skills  
Excellent oral communication  
Organized  
Team player

Benefits  
Other benefits  
Free parking available  
Other benefits

How to apply  
By email  
rickyxie4@gmail.com

## **Job Description**

---

Estimate amount and costs of supplies and food items  
Maintain records of food costs, consumption, sales and inventory  
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  
Supervise cooks and other kitchen staff  
Prepare and cook food on a regular basis, or for special guests or functions  
Prepare and cook meals or specialty foods  
Requisition food and kitchen supplies  
Arrange for equipment purchases and repairs  
Plan menus and ensure food meets quality standards  
Supervise activities of sous-chefs, specialist chefs, chefs and cooks  
Train staff in preparation, cooking and handling of food