Chef

Maple Leaf Queen's Buffet

Job ID
39370

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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

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