

## Chef

Thunder Bay African Restaurant

Job ID

**39430**

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|                                            |             |                              |                                                |
|--------------------------------------------|-------------|------------------------------|------------------------------------------------|
| LOCATION                                   | DATE POSTED | EXPIRY DATE                  |                                                |
| 80 Empress Ave S, Thunder Bay, ON  Ontario | 19-03-2026  | 15-09-2026                   |                                                |
| TYPE OF JOB                                | SALARY      | MIN. EXPERIENCE              | MIN. EDUCATION                                 |
| Full Time                                  | CAD 24.50   | 3 years to less than 5 years | Secondary (high) school graduation certificate |

### Job Details

Thunder Bay African Restaurant is a fast-growing restaurant in Thunder Bay, Ontario. We require the services of a chef to support the business. The chef will be responsible for showcasing regional African flavors and cooking techniques. The candidate must be skilled in chopping, seasoning, and using specific African cooking methods to prepare and cook a variety of authentic African dishes, such as traditional stews, grilled meats, vegetable side dishes, and various sauces, while upholding strict standards of food quality and presentation.

#### How to Apply

By email

thunderbayafricanrestaurant@gmail.com

In person

59 Court Street North suite Suite 106

THUNDER BAY, ON

P7A 4T6

Between 12:00 PM and 05:00 PM

What you must include in your application:

Cover letter

Answers to the following screening questions:

Are you willing to relocate for this position?

### Job Description

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

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

Consult with clients regarding weddings, banquets and specialty functions

Plan and direct food preparation and cooking activities of several restaurants

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Recruit and hire staff

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

Train staff in preparation, cooking and handling of food

Leading/instructing individuals

Supervision

3-4 people

Credentials

Certificates, licences, memberships, and courses

Safe Food Handling certificate

Workplace Hazardous Materials Information System (WHMIS) Certificate

Experience and specialization

Cuisine specialties

Vegetarian

African cuisine

Caribbean and Latin American cuisine

Food specialties

Bakery goods and desserts

Eggs and dairy

Fish and seafood

Meat, poultry and game

Stocks, soups and sauces

Vegetables, fruits, nuts and mushrooms

Additional information

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Attention to detail

Combination of sitting, standing, walking

Standing for extended periods

Personal suitability

Leadership

Efficient interpersonal skills

Excellent oral communication

Organized

Reliability

Team player

Benefits

Health benefits

Dental plan

Financial benefits

Pension plan

Other benefits

Free parking available

On-site amenities

On-site housing options

Parking available

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