Head Chef (Korean Food)

The Famous Owl of Minerva

Job ID
39435

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LOCATION	DATE POSTED	EXPIRY DATE
5324 Yonge Street, TORONTO, ON| Ontario	19-03-2026	15-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 38.00 hourly for 30 hours per week	5 year or more	Secondary (high) school graduation certificate

Job Details

Job title: Head Chef (Korean Food)
Employer name: The Famous Owl of Minerva
Job details
Location of work: 5324 Yonge Street, Toronto, ON M2N 5P9
Work location: On site/ There is no option to work remotely
Salary: 38.00 hourly / 30 hours per week
Terms of employment: Permanent employment/ Full time
Working hours: Early morning, Evening, Shift, Morning, Night, On call, Day, Weekend, Overtime available
Start date: Starts as soon as possible
Vacancies: 1 vacancy
Languages: English
Education: Secondary (high) school graduation certificate
Experience: Work experience as Korean food chefs for 5 years or more required and have understanding of Korean ingredients and ability to plan menus seasonally.
Work setting: Restaurant
Ranks of chefs: Head chef
Tasks/ Job duties: Develop and plan authentic and traditional Korean menus, ensuring dishes meet culinary and quality standards; Create and refine new recipes inspired by traditional Korean flavors, seasonal ingredients and regional specialties; Demonstrate Korean cooking techniques, marinating/fermenting methods, pickling, and use of specialized Korean cooking equipment such as dolsot to kitchen staff; Train and mentor cooks and kitchen assistants in food preparation, cooking techniques, portion control, and proper food handling procedures; Lead and coordinate the kitchen team, assigning daily tasks and ensuring smooth kitchen operations during service; Supervise and monitor the performance of cooks and kitchen staff to maintain consistency in taste, presentation, and food safety; Instruct staff on the preparation, seasoning, and presentation of authentic Korean dishes, including side dishes (banchan) and sauces; Prepare special dishes or modify recipes to accommodate customers with allergies, dietary restrictions, or specific preferences; Prepare and cook traditional Korean dishes such as gamja tang, bulgogi, soondae, dupbab, samgyetang, donkasu, yukgyejang, various jjigae, various noodles, jabchae, various appetizers, vaious jeons, and others for daily service and special events; Collaborate with customers to design customized menus for catering, group dining, or special occasions; Estimate food and ingredient requirements, portion sizes, and cost of supplies to ensure efficient inventory

management; Calculate labour and food costs to support menu pricing and profitability analysis; Monitor and analyze kitchen operating costs and recommend improvements for efficiency; Maintain detailed records of food usage, sales data, and inventory levels; Order and manage food products, kitchen supplies, and ingredients from reliable vendors specializing Korean ingredients; Oversee the maintenance and repair of kitchen equipment and arrange purchase when necessary; Participate in the recruitment, training and evaluating of kitchen staff.

Supervision: 11-15 people

Cuisine specialties: Korean

Transportation/travel information: Public transportation is available

Work conditions and physical capabilities: Fast-paced environment, Standing for extended periods

Personal suitability: Dependability, Reliability

Who can apply for this job: You can apply if you are a Canadian citizen, a permanent resident of Canada, or a temporary resident of Canada with a valid work permit

Do not apply if you are not authorized to work in Canada. The employer will not respond to your application.

How to apply: Direct Apply from Job Bank advertisement or send resume by email to owl5324yonge@gmail.com

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