Chef

Job ID
39439

Dinestcorp Holding Ltd. (dba Dinesty Dumpling House)

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LOCATION	DATE POSTED	EXPIRY DATE
150 – 5555 Gilbert Road, Richmond, BC| British Columbia	19-03-2026	15-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $37.50 per hour	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Dinestcorp Holding Ltd. (dba Dinesty Dumpling House) is seeking a Chef for its Richmond location.

Full-time, $37.50 per hour; 30-40 hours per week. Bonus available depending on sales performance.

Standard 6-8 hour shifts for this position could be scheduled between 11AM and 9PM, as required.

How to Apply:

*Please do not call or apply in person.

Please email resume to: fayeshi@dinesty.ca

OR

Mail resume to:

Dinestcorp Holding Ltd.

150 – 5555 Gilbert Road

Richmond, BC

V7C 0B8

*Please indicate in your resume whether or not you are a Canadian citizen, a Permanent Resident of Canada or a Refugee Claimant with a valid work permit.

Job Description

Duties:

- Cook everything on the menu;
- Inspect ingredients for quality and freshness;
- Supervise all food preparation;
- Train and monitor the quality of work of cooks and other kitchen staff;
- Maintain inventory and order food supplies;
- Provide training to new kitchen staff on matters of hygiene, Chinese cuisine techniques, and other matters.

Requirements:

- Secondary school completion required;
- Minimum 1 year managing an entire kitchen, hiring and leading staff is required;
- Minimum 3 years of experience as a commercial cook is required;
- Formal training in the culinary arts is an asset;
- English language ability is required;
- Chinese language ability is an asset.

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