

HEAD CHEF

The Virsa Mahal

Job ID
39541

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LOCATION	DATE POSTED	EXPIRY DATE	
10344 105 st NW, EDMONTON, AB Alberta	31-03-2026	27-09-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.50	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Looking for a qualified and experienced employee for the Head Chef position at 'The Virsa Mahal' in Edmonton. The Virsa Mahal is a pure vegetarian, authentic, East Indian fine dining restaurant, located in Downtown Edmonton.

Salary is 37.50 hourly / 30 to 40 hours per week

Permanent Full-Time employment with work hours including Evenings, Flexible hours, mornings, and weekends.

The job starts as soon as possible.

Secondary (high) school graduation certificate required, along with the English language. A minimum of 3 years to less than 5 years of experience is required.

Work location is on-site. Work must be completed at the physical location. There is no option to work remotely.

Safe food handling certificate is required.

Job Description

The main job duties include:

- Maintain records of food costs, consumption, sales, and inventory
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing, and presentation of food
- 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
- Plan menus and ensure food meets quality standards
- Recruit and hire staff

Experience and specialization in East Indian and Vegetarian cuisines is required.

Food specialties served at the restaurant include:

- Cereals, grains and pulses
- Vegetables, fruits, nuts and mushrooms