# Chef (Korean & Japanese Food)

KIBO FOOD STATION

Job ID
**39667**

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 1-24 Martin Ross Avenue, North York, ON\| Ontario | 13-04-2026 | 09-04-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 37.00 hourly for 30 hours per week | 3 years to less than 5 years | Secondary (high) school graduation certificate |

## Job Details

Job title: Chef (Korean & Japanese Food)

Employer name: Kibo Food Station

Job details

Location of work: 24 Martin Ross Avenue, Unit 4, North York, ON M3J 2K8

Work location: On site/ There is no option to work remotely

Salary: 37.00 hourly / 30 hours per week

Terms of employment: Permanent employment/ Full time

Working hours: Early morning (from 5 am), 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 chef of Korean and Japanese food for 3 years or more required, having knowledge of Korean and Japanese ingredients and ability to plan menus seasonally.

Work setting: Urban area

Ranks of chefs: Head chef

Tasks/ Job duties: Develop and plan authentic and traditional Korean & Japanese food menus, ensuring dishes meet culinary and quality standards; Create and refine new recipes for Korean & Japanese food; Demonstrate Korean & Japanese food cooking techniques, including marinating/fermenting methods and pickling Korean kimchi and Japanese Tsukemono, 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 & Japanese 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 Korean & Japanese dishes such as Sushi, rolls, Gimbab, Onigiri, side dishes (Banchan), sauces and others for daily service and special events, including preparing whole raw fish by cleaning, breaking down, and filleting into sushi-grade cuts in compliance with food safety and sanitation standards; Collaborate with customers to design customized menus for

catering and delivering, 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 & Japanese food ingredients; Oversee the maintenance and repair of kitchen equipment and arrange purchase when necessary; Participate in the recruitment, training and evaluating of kitchen staff.

Cuisine specialties: Sushi preparation techniques, Japanese cuisine, Korean cuisine

Transportation/travel information: Public transportation is available

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

Personal suitability: Leadership, 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: send resume by email to kiboomakase202206@gmail.com

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