Cook Supervisor (NOC 62020)

10098620 Manitoba LTD. DBA SushiCushi

Job ID
40055

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LOCATION	DATE POSTED	EXPIRY DATE
K-1045 St James St., Winnipeg, Manitoba R3H 1B1 Canada, Winnipeg, MB| Manitoba	11-05-2026	07-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $30.17 per hour; 35 hours per week	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Employer: 10098620 Manitoba LTD. DBA Sushi Cushi
Position: Cook Supervisor (NOC 62020)
Salary: $30.17 per hour
Working hours per week: 35 hours
Job type: Full-time; Permanent
Business Operating Address: K-1045 St James St., Winnipeg, Manitoba R3H 1B1 Canada
Work location: K-1045 St James St., Winnipeg, Manitoba R3H 1B1 Canada
Language of Work: English

About Us:
Sushi Cushi is a well-established sushi restaurant that first began in 2007 at the Winnipeg Baseball Stadium. The name “Sushi Cushi” reflects the restaurant’s concept of offering both traditional raw fish sushi and cooked food options, making sushi more approachable for a wide range of customers, including those trying sushi for the first time.
The restaurant offers a diverse menu featuring fresh sushi, sashimi, specialty rolls, cooked sushi items, deep-fried dishes, stir-fried dishes, and other Japanese-inspired kitchen menu items. Sushi Cushi is known for its creative rolls, fresh ingredients, homemade trans-fat-free sauces, and its commitment to providing healthy, delicious food at reasonable prices.
With a focus on quality, freshness, creativity, and customer satisfaction, Sushi Cushi continues to provide a welcoming dining experience for both sushi lovers and first-time customers.
We are currently seeking a qualified Cook Supervisor (NOC 62020) to join our team and support the restaurant’s daily operations, food quality, and customer service standards.

How to apply:
If you are interested in this position, please send your resume to Sushicushihr@outlook.com
Note: we thank all applicants for their interest; however, only those selected for an interview will be contacted. No phone calls or walk in please.

Job Description

Key Responsibilities:

• Supervise and coordinate daily sushi bar and kitchen operations, including food preparation, portioning and plating.
• Establish work schedules, kitchen procedures and staff assignments.
• Train staff in job duties, food preparation standards, food handling, sanitation and safety procedures.
• Ensure sushi, sashimi, rolls and other menu items meet food quality, presentation and portion control standards.
• Monitor inventory, estimate needs, and order ingredients and supplies, including seafood, rice, vegetables and packaging materials.
• Maintain records of stock, supplies and wastage.
• Supervise, coordinate and schedule sushi bar and kitchen staff involved in food preparation, portioning and plating.
• Supervise and maintain cleanliness, organization and safety of the sushi bar, kitchen and food preparation areas.
• Assist with menu planning, daily specials and food cost control when required.

Qualifications:

• Completion of secondary school is required; completion of a college program in food service administration, hospitality, restaurant management, culinary arts, or a related discipline is an asset.
• Minimum 2 years of experience in food preparation, food service, or kitchen operations is required, including experience with Japanese cuisine, sushi preparation standards, seafood handling, portion control, and food presentation.
• Experience with inventory control, estimating food requirements, ordering ingredients and supplies, assisting with menu planning, or maintaining food quality standards is an asset.
• Knowledge of food handling, sanitation, kitchen safety procedures, and food quality standards is required.
• Ability to supervise, train, coordinate and schedule sushi bar and kitchen staff in a fast-paced restaurant environment is required.
• Strong organizational skills, attention to detail, reliability, and ability to work under pressure are required.
• Good communication and teamwork skills are required.

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