

Chef

Chicken Palace Inc.

Job ID

40359

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/40359>

LOCATION	DATE POSTED	EXPIRY DATE	
145 Madawaska Blvd, Arnprior, ON Ontario	15-06-2026	12-12-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 35	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Job Description

- Estimate amount and costs of supplies and food items
- Maintain records of food costs, consumption, sales and inventory
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Prepare and cook complete meals and specialty foods for events such as banquets
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Arrange for equipment purchases and repairs
- Plan and direct food preparation and cooking activities of several restaurants
- Recruit and hire staff
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks