

Chef

Aura On The Lake

Job ID

40521

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LOCATION	DATE POSTED	EXPIRY DATE	
233 King street, Suite 3, Niagara-on-the-lake, ON Ontario	08-07-2026	04-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.00	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Job Title : Chef

Employer details: Aura on The Lake

Job details:

Location:233 King Street suite 3-Niagara-on-the-Lake, ON, L0S 1J0

Work location: On site

Salary: 36.00 hourly / 32 hours per week

Terms of employment: Permanent employment, Full time

Starts: As soon as possible

Vacancies: 1 vacancy

Overview:

Languages:

English

Education:

Secondary (high) school graduation certificate.

Experience:

2 years to less than 3 years

On site:

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

Responsibilities:

Tasks:

Estimate amount and costs of supplies and food items

Maintain records of food costs, consumption, sales and inventory
Analyze operating costs and other data
Demonstrate new cooking techniques and new equipment to cooking staff
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
Requisition food and kitchen supplies
Arrange for equipment purchases and repairs
Consult with clients regarding weddings, banquets and specialty functions
Plan and direct food preparation and cooking activities of several restaurants
Plan menus and ensure food meets quality standards
Recruit and hire staff
Supervise activities of sous-chefs, specialist chefs, chefs and cooks
Train staff in preparation, cooking and handling of food

Supervision:

11-15 people

Experience and specialization:

Cuisine specialties:

East Indian

Additional information:

Work conditions and physical capabilities:

Fast-paced environment

Work under pressure

Tight deadlines

Physically demanding

Attention to detail

Standing for extended periods

Personal suitability:

Leadership

Flexibility

Initiative

Organized

Team player

Employment groups :

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for persons with disabilities
Support for newcomers and refugees
Support for youths
Support for Veterans
Support for mature workers
Supports for visible minorities

Who can apply for this job?

The employer accepts applications from:

Canadian citizens and permanent or temporary residents of Canada
other candidates, with or without a valid Canadian work permit

How to apply:

By Direct Apply

Additional ways to apply:

By email:

info@auraonthelake.ca

By mail:

233 King Street suite 3
Niagara on The Lake, ON
L0S 1J0

In person:

233 King Street suite 3
Niagara on The Lake, ON
L0S 1J0

Between 12:00 p.m. and 05:00 p.m.

Job Description

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