

2 Head Chefs - Hello Nori

Job ID
40578

HR

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LOCATION	DATE POSTED	EXPIRY DATE	
988 Expo Boulevard, Vancouver, BC British Columbia	15-07-2026	11-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$38.46 per hour (\$70,000 annually)	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Position: 2 Head Chefs

Employer: Hello Nori

Location: 988 Expo Boulevard, Vancouver BC, V6Z 0G2

Position Type: Full-time

Hours: 35 hours per week

Wage: \$38.46 per hour (\$70,000 annually)

Vacancy: 2

Benefits: Extended health and dental coverage, life insurance

How to apply:

Email resume to: Isaac@hellonori.com

OR

Mail Resume to:

Hello Nori

988 Expo Boulevard, Vancouver BC, V6Z 0G2

*Please confirm in your resume that you are legally authorized to work in Canada (i.e., either a permanent resident or citizen of Canada). Temporary work permits will not be considered.

Job Description

- Job Duties
- Lead and execute a premium omakase program aligned with Hello Nori’s brand standards
 - Plan, design, and develop seasonal omakase menus, including sourcing and product innovation
 - Direct and oversee daily food preparation and cooking activities for the omakase counter

- Oversee menu costing, food cost control, and product yield management
- Maintain exceptional sushi rice standards and proper fish handling techniques
- Supervise, train, and mentor sushi chefs and junior kitchen team members
- Ensure consistency in plating, guest interaction, and overall omakase dining experience
- Maintain strict food safety, sanitation, and quality control standards
- Collaborate with Corporate Chef on research and development and seasonal features
- Support the opening and implementation of new omakase programs or special chef events

Requirements

- Completion of secondary school required; completion of a culinary diploma or formal apprenticeship program is an asset
- 3-5 years of progressive culinary experience; advanced sushi preparation and experience independently leading an omakase-style service is an asset
- Experience in a fine-dining environment;
- Demonstrated expertise in premium seafood handling, sushi rice preparation, and precision knife skills
- Proven experience in seasonal menu development and food cost control
- Previous supervisory experience training and overseeing junior kitchen staff
- Strong knowledge of food safety and sanitation standards
- Ability to deliver a high-level, interactive omakase dining experience
- English language proficiency required