# Chef (Japanese Food)

KIBO FOOD STATION

Job ID
**50311**

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 24 Martin Ross Avenue, Unit 4, North York, ON \| Ontario | 29-05-2026 | 25-11-2026 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 36.00 hourly for 30 hours per week | 3 years to less than 5 years | Secondary (high) school graduation certificate |

## Job Details

Job title: Chef (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: 36.00 hourly / 30 hours per week
Terms of employment: Permanent employment/ Full time
Working hours: Early morning, 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 Japanese food for 3 years or more required
Work setting: Urban area
Ranks of chefs: Sushi chef
Tasks/ Job duties: Develop and plan authentic and traditional Japanese food menus, ensuring dishes meet culinary and quality standards; Create and refine new recipes for Japanese food; Demonstrate Japanese food cooking techniques, including marinating/fermenting methods and pickling 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 and presentation of authentic Japanese dishes; Prepare special dishes or modify recipes to accommodate customers with allergies, dietary restrictions, or specific preferences; Prepare and cook Japanese dishes such as Sushi, rolls, Onigiri, 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 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
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: By Direct Apply from Job Bank or send resume by email to kiboomakase202206@gmail.com

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