

Specialty Foods Chef

Admin

Job ID
50783

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LOCATION	DATE POSTED	EXPIRY DATE	
994 Lakeshore Dr W, Penticton, BC British Columbia	16-07-2026	12-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$38.48/hr	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Lara Ventures Ltd. dba Elma Restaurant is excited to expand the team with a Specialty Foods Chef!

Elma is a Turkish inspired dining experience located in Penticton, BC on beautiful Lake Okanagan. Our menu, features modern Turkish inspired food that is infused with local ingredients to give it a distinct Okanagan feel and flavour, making our guests feel right at home while dining with us.

Specialty Foods Chef position will report to the owners of the restaurant in a full-time (40hrs/week), permanent basis with wage of \$38.48/hr based out of our Penticton, BC restaurant.

Job Description

- Duties and responsibilities of Specialty Foods Chef:
- Supervise and oversee the work of Elma's cooks and kitchen helpers.
- Plan, coordinate, and manage all food preparation activities at Elma Penticton.
- Prepare and cook complete meals, including mezes (appetizers), kebabs, manti, pide, seafood dishes such as sea bass and other seasonal fish, and desserts.
- Train and instruct cooks in the preparation, cooking, garnishing, and presentation of all menu items.
- Develop and introduce new recipes that incorporate local ingredients from the Okanagan region while reflecting Turkish culinary traditions.
- Estimate ingredient requirements and prepare reports related to food costs, labour costs, and staff scheduling needs.
- Ensure that all menu items and kitchen operations meet established quality, sanitation, and hygiene standards.
- Design and plan full menus for seasonal events, festivals, and gatherings during the Okanagan tourist season.
- Monitor and, where required, manage the requisition and procurement of ingredients, food products, and kitchen supplies.

Qualifications

- Secondary School diploma is required.
- 3 to 5 years of experience in a similar setting (Chef) is required
- Strong attention to detail, experience on specialty foods (Turkish cuisine) is required.
- Dedicated, hardworking, honest and responsible.
- Send your resume to: info@eatatelma.com