Head Chef (Japanese Food)

TORA

Job ID
50835

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LOCATION	DATE POSTED	EXPIRY DATE
172 Charlotte Street, Peterborough, ON | Ontario	21-07-2026	17-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.00 hourly for 30 hours per week	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Job title: Head Chef (Japanese Food)

Employer name: TORA

Job details

Location of work: 172 Charlotte Street, Peterborough, ON K9J 2T8

Work location: On site/ There is no option to work remotely

Salary: 37.00 hourly / 30 hours per week

Terms of employment: Permanent employment/ Full time

Working hours: Evening, Shift, Morning, 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 Japanese food chefs for 3 years or more required

Work setting: Restaurant

Ranks of chefs: Head chef

Tasks/ Job duties: Plan, develop and update sushi and Japanese menus while ensuring all dishes meet quality, freshness, and presentation standards; Estimate food requirements and costs, and monitor inventory, usage, waste, and food cost controls; Prepare whole raw fish by cleaning, breaking down, and filleting into sushi-grade cuts in compliance with food safety and sanitation standards; Prepare and cook sushi, sashimi, rolls, and other Japanese specialty dishes on a regular basis; Create new Japanese food recipes and seasonal menu items; Demonstrate traditional Japanese sushi techniques, knife skills, and proper use of specialized sushi equipment to kitchen staff; Manage, supervise, lead, and coordinate the activities of cooks and other kitchen staff during daily operations to ensure efficient service and consistent food quality; Train kitchen staff in proper food preparation, handling, storage, sanitation, and hygiene practices; Instruct cooks on preparation, cooking methods, garnishing, portioning, and presentation of sushi and Japanese dishes; Prepare complete meals and specialty dishes for special guests for catering and private events; Accommodate customers with food allergies or dietary restrictions by preparing appropriate menu items; Requisition seafood, ingredients, and kitchen supplies as required, maintaining records of food costs, consumption, sales and inventory; Arrange for the purchase, maintenance, and repair of kitchen and sushi equipment; Consult with customers regarding menu planning for catering and special

functions.

Supervision: 5-10 people

Cuisine specialties: Sushi preparation techniques, Japanese cuisine

Transportation/travel information: Public transportation is available

Work conditions and physical capabilities; Fast-paced environment, Standing for extended periods

Personal suitability: Organized, 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: Direct Apply from Job Bank or send resume by email to madoi201405@gmail.com

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