Specialty Foods Chef

Admin

Job ID
51842

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LOCATION	DATE POSTED	EXPIRY DATE
Address: 3913 Knight St, Vancouver, BC V5N 3L8, Vancouver, BC | British Columbia	28-10-2026	26-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 39.42/hr	1 year to less than 2 years	College, CEGEP or other non-university or diploma from a program of 1 year to 2 years

Job Details

Mahanakhon Restaurant Inc. dba Silom Thai Cuisine is seeking to expand its culinary team by hiring a Specialty Foods Chef (Thai Cuisine) to support the continued growth and authenticity of our kitchen operations.
Silom Thai Cuisine is an authentic Thai restaurant located in Vancouver, BC, recognized as a Vancouver Magazine Best Thai finalist. We are committed to delivering genuine Thai culinary experiences that reflect the rich traditions, regional diversity, and cultural heritage of Thailand. Every dish is prepared with attention to authenticity, quality ingredients, and traditional cooking methods to ensure a memorable dining experience for our guests.

The Specialty Foods Chef will work on a full-time, permanent basis (40 hours per week) and will report directly to the restaurant owners.

The position is based at our location: 3913 Knight Street, Vancouver, BC V5N 3L8. Hourly wage: $39.42

Job Description

• Supervise, coordinate, and provide guidance to cooks and kitchen assistants
• Plan and oversee the preparation of main dishes, side dishes, soups and noodles, and Thai street food items
• Prepare and cook authentic Thai dishes, including noodles (Pad Thai, Pad See Ew, Pad Kee Mao) and signature items such as Pad Prik Pao, Pad Kra Pao, and Moo Krapow, using traditional recipes and methods
• Train kitchen staff in proper food preparation, cooking techniques, garnishing, and presentation standards
• Develop and introduce new menu items while maintaining authenticity of Thai cuisine
• Estimate food and labour requirements and assist in preparing cost and staffing reports
• Ensure all food preparation and kitchen operations comply with strict quality, sanitation, and hygiene standards
• Oversee procurement and inventory of specialty Thai ingredients and kitchen supplies as required

Qualifications

• 1+ years of experience as a chef in a professional kitchen, preferably with Thai specialization

- Strong knowledge and demonstrated experience in preparing authentic Thai dishes
- FoodSafe certification (required)
- Strong attention to detail, consistency, and quality control
- Ability to work in a fast-paced environment and maintain high culinary standards
- Knowledge of Thai language considered an asset
- Professional, reliable, hardworking, and team-oriented

Qualified applicants are invited to submit their resume to:

info.mahanakhonrestaurant@gmail.com

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