Chef

Kothur Indian Cuisine Inc.

Job ID
51867

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LOCATION	DATE POSTED	EXPIRY DATE
2403 Lakeshore Blvd West, Toronto, ON | Ontario	30-10-2026	28-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.92	1 year to less than 2 years	College, CEGEP or other non-university or diploma from a program of 3 months to less than 1 year

Job Details

CHEF (South/North Indian Cuisine). 1 Vacancy
Employer: Kothur Indian Cuisine Inc., O/A Kothur Indian Cuisine
Business Address/Location of Work: 2403 Lakeshore Blvd West, Toronto, Ontario – M8V 1C5.
Terms of Employment: Permanent, Full-Time Employment
Job Vacancies: 1 (one)
Start Date: As soon as possible.
Hours: 30 hours per week, Day, Early Morning, Evening, Flexible Hours, Morning, Night, On Call, Overtime, Shift, weekend availability required
Salary: $36.92 per hour, after 44 hours per week over time will apply at the rate of $55.38

Job Summary:
Responsible for the preparation and production of South/North (East Indian) Indian cuisine in a fast-paced working environment. The right candidate will provide hands-on culinary skill to deliver excellent quality food and service to the customer.

Kothur Indian Cuisine is a specialty Indian Cuisine established in 2004 and has served many loyal guests their favourite dishes and drinks, becoming more than just a place to have a nice meal, but rather a gathering spot to celebrate friends and family. Kothur offers a bouquet of hand-picked South/North (East Indian) Indian Cuisine dishes, chosen from various parts of the country to suit the global palate. The menu features an extensive array of selections among authentic South/North (East Indian) Indian Cuisine to dedicate the craft of home cooking away from home.

We are seeking a skilled and passionate Chef to join our kitchen team and help us maintain our reputation for culinary excellence. As a Chef at Kothur, you will be an integral part of our kitchen team, responsible for preparing and cooking a variety of dishes that combine South/North (East Indian) Indian cuisine food flavours. Chef will work in a fast-paced environment, collaborating with other kitchen staff to ensure dishes are prepared to the highest standards of quality and consistency. Your attention to detail and ability to work efficiently will contribute to the overall success of our kitchen.

Languages: English
Education and Experience Requirements:
College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year or equivalent experience
Vocational or technical training or certificate course or diploma is an asset;
1 to less than 2 years of experience in food preparation as a Chef or Cook;
There are typical safety concerns and hazards associated with a restaurant at the work location. These hazards include minor burns, dropping heavy equipment, cuts from sharp knives, chemical burns/irritations from cleaning supplies, using the oil fryer, operating the tandoori clay oven, etc.
On site: Work must be completed at the physical location. There is no option to work remotely.

Work Setting:
Restaurant
Formal dining room
Staff accommodation available
Willing to relocate

Job Responsibilities as a Cook includes but not limited to:
Tasks:
Estimate amount and costs of supplies and food items
Estimate labour costs
Maintain records of food costs, consumption, sales and inventory
Analyze operating costs and other data
Demonstrate new cooking techniques and new equipment to cooking staff
Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
Create new recipes
Instruct cooks in preparation, cooking, garnishing and presentation of food
Prepare and cook complete meals and specialty foods for events such as banquets
Supervise cooks and other kitchen staff
Prepare and cook food on a regular basis, or for special guests or functions
Prepare and cook meals or specialty foods
Requisition food and kitchen supplies
Arrange for equipment purchases and repairs
Plan menus and ensure food meets quality standards
Prepare dishes for customers with food allergies or intolerances
Recruit and hire staff
Supervise activities of sous-chefs, specialist chefs, chefs and cooks
Train staff in preparation, cooking and handling of food
Leading/instructing individuals
Experience and specialization
Cuisine specialties
South Indian
East Indian
Food Specialities
Eggs and dairy

Fish and seafood
Meat, poultry and game
Stocks, soups and sauces
Vegetables, fruits, nuts and mushrooms
Additional information
Transportation/travel information
Public transportation is available
Own transportation
Work conditions and physical capabilities
Fast-paced environment
Work under pressure
Tight deadlines
Handling heavy loads
Physically demanding
Attention to detail
Combination of sitting, standing, walking
Standing for extended periods
Bending, crouching, kneeling
Weight handling between 45 and 60kg (100-132 lbs)
Personal suitability
Leadership
Dependability
Flexibility
Initiative
Judgement
Organized
Reliability
Team player
Benefits
Other benefits
Free parking available
Parking available
Variable or compressed work week

You can apply if you are:
a Canadian Citizen
a Permanent Resident of Canada
a Temporary Resident of Canada

Please Include in your application:
Are you available for shift or on-call work?
Are you available to start on the date listed in the job posting?
Do you have experience working in this field?

Do you have the required certifications listed in the job posting?

Please Apply:
By Email at kothurlakeshore@gmail.com with resume
By Phone: from 11:30 am to 02:30 pm. (416)-836-9292
By Mail: 2403 Lakeshore Blvd West, Toronto, ON – M8V 1C5
In Person: from 11:00 am to 01:30 pm. 2403 Lakeshore Blvd West, Toronto, ON – M8V 1C5.

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