



## Chef

**Posted by:** Food Factory Inc.

**Posting date:** 29-Aug-2024      **Closing date:** 25-Feb-2025

**Education:** Secondary (high) school graduation certificate

**Language:** English and Hindi

**Job location:** Concord

**Salary:** \$35 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 3

**Job Type:** Full Time

**Job id:** CAJ4069814

Expired

## Job description:

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

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  
Requisition food and kitchen supplies  
Arrange for equipment purchases and repairs  
Consult with clients regarding weddings, banquets and specialty functions  
Plan and direct food preparation and cooking activities of several restaurants  
Plan menus and ensure food meets quality standards  
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

**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [info@foodfactorycanada.com](mailto:info@foodfactorycanada.com)**

---

**Posted on [canadianjobportal.com](https://canadianjobportal.com)**