



Korean culinary chef

Posted by: Mansu BBQ

Posting date: 11-Sep-2025 **Closing date:** 10-Mar-2026

Education: Secondary (high) school graduation certificate

Language: English

Job location: Dieppe

Salary: \$30.00 Per Hour

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ1670260

Job description:

Mansu BBQ in Dieppe, NB requires a Korean culinary chef.

Job requirements

Languages

English

Education

Secondary (high) school graduation certificate

Experience

Minimum 2 year or more commercial cooking experience as a Korean culinary cook or chef

Work setting

Full-service Korean restaurant

Personal suitability

Dependability, Efficient interpersonal skills, Flexibility, Initiative, Organized, Reliability, Team player

Cuisine specialties

Korean cuisine

Food specialties

Fish and seafood, Meat, poultry and game, Stocks, soups and sauces, Vegetables, fruits, nuts and mushrooms

Tasks

Create new recipes, Instruct cooks in preparation, cooking, garnishing and presentation of food, 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, Plan menus and ensure food meets quality standards, Train staff in preparation, cooking and handling of food

Supervision

3-4 people

Work conditions and physical capabilities

Working 30 to 40 hours per week, Attention to detail, Fast-paced environment, Standing for extended periods

Please send your resume to: 279 Amirault St, Unit C, Dieppe, NB E1A 1G1
or email to: mansubbqcareer@gmail.com

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: mansubbqcareer@gmail.com

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