



## Specialist Chef - Thai cuisine

**Posted by:** Blue Elephant Thai Restaurant

**Posting date:** 29-Sep-2025      **Closing date:** 28-Mar-2026

**Education:** High school graduated or equivalent

**Language:** English

**Job location:** Bedford

**Salary:** \$30 Per Hour

**Years of Experience:** 3 years

**Vacancy:** 2

**Job Type:** Full Time

**Job id:** CAJ6839114

### Job description:

**Location:** 81 Peakview Way, Suite 101, Bedford, NS B3M 0G2

**Job duties:**

- Plan, direct, coordinate daily activities of food preparation in the kitchen.
- Give clear instructions to kitchen staff on preparing and garnishing food materials.
- Manage stocks of food and order food from suppliers.
- Cook authentic Thai cuisine dishes.
- Establish controls to minimize food and supply waste and theft.
- Estimate amount and costs of supplies and food items.
- Safeguard all food preparation by implementing training to increase kitchen staff's knowledge about safety, sanitation and accident prevention principles.
- Develop standard recipes and techniques for food preparation and presentation.

- Plan new menus and create new recipes.
- Establish and maintain a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Interview, select, train, supervise and coach kitchen staff.

**Key Competencies:**

- Minimum of 3 years' work experience in Thai cuisine cooking.
- Excellent knowledge in Thai ingredients and sauces.
- Excellent knowledge of various cooking procedures and methods.
- Capable of delegating multiple tasks.
- Ability to communicate effectively and build good relations with team members.
- Leadership skills and good time management skills.
- Reliable, organized, initiative and flexible.
- High school graduated or equivalent.
- Basic English.

Work hours: 30 to 35 hours a week

Wage: \$30.00 per hour

Benefits: 5 days paid personal days / sick leave; meals provided while on shifts / gratuities

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@blueelephantthai.ca](mailto:info@blueelephantthai.ca)

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