

Chinese Vegetarian Chef

Job location : Amherst NS Canada

Job Duties:

- Responsible for preparation of all the food items as directed in a sanitary and timely manner.
- Operate at all times according to safe food handler laws and best practises.
- Follows recipes, controls, portion, and presentation specifications as set by the store.
- Assumes 100% responsibility for quality of the products that is served.
- He/she is also tasked to track and report any food waste.
- Handle, store and rotate all the products properly.
- Prepare special food for customers with food allergies or intolerance.
- Be responsible for performing other related duties as assigned by the management of the store.

Skill Requirements:

- Be free of diseases that may be transmitted while performing the job responsibility.
- Must have a High School Diploma or equivalent, a professional diploma or food services management Certification.
- A minimum of 1 year of cooking experience.
- Must have demonstrated knowledge of food and catering trends, quality,

production, sanitation, presentation and food cost control.

- Take and pass the Service Food Safety Food Handler Certification class.
- Must be a mature candidate who understands our mission of building and growing a team.
- Must be a vegetarian who speaks Chinese mandarin.
- possess leadership qualities and the ability to train others to support their personal growth.
- Basic knowledge of Chinese traditional medicine food principle and recipes are a +plus.
- Must be able to follow written and oral direction regarding the preparation of food items, and to use time well working independently.

Contact Information:

Jambhala Inc. i.e. Snow White Laundry & Convenience

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