Chinese Specialty Cook

Mr. Lu's Kitchen

Job ID
10869

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LOCATION	DATE POSTED	EXPIRY DATE
2689 Pandosy St, Kelowna, BC| British Columbia	24-09-2026	23-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 38.50	No Experience	No degree, certificate or diploma

Job Details

About Us

Lu’s Kitchen is where authentic Chinese flavors meet modern creativity — a celebration of Szechuan and Hunan traditions brought to life with passion, balance, and flair. Founded on the belief that food is both memory and art, we craft every dish with the freshest ingredients, bold spices, and heartfelt care. From the first crackle of the wok to the last bite, each meal tells a story of heritage and innovation. Whether you’re joining us in person or enjoying our dishes at home, Lu’s Kitchen invites you to experience the warmth, authenticity, and vibrant spirit of Chinese cuisine reimagined for today’s table.

We are now looking for a Chinese Specialty Cook to join our team. Qualified applicants may send their resumes to careers.luskitchen@outlook.com.

Position Details

Term of employment: Full-time, permanent

Hourly Wage: $38.50

Weekly Hours: 40 hours per week

Location of Work: Kelowna, BC

Language of Work: Mandarin

Website: https://www.mrluskitchen.com

Job Duties

-Prepare and cook authentic Hunan and Szechuan dishes using traditional Chinese cooking methods and spice techniques.

-Operate specialized Chinese kitchen equipment such as high-temperature wok stoves, cleavers, bamboo steamers, and dough rollers with precision.

-Create and balance regional flavor profiles including the characteristic spicy, sour, and numbing (“mala”) taste unique to Szechuan and Hunan cuisine.

-Prepare handmade sauces and pastes such as doubanjiang (chili bean paste), chili oil, and pickled pepper blends according to authentic regional standards.

-Control heat and timing in wok-frying, stir-frying, braising, and steaming to achieve proper aroma, color, and texture in dishes.

-Select, cut, and marinate meats and vegetables following traditional Hunan and Szechuan preparation techniques.

-Manage ingredient freshness and quality to ensure consistency and authenticity in all dishes produced.
-Decorate and present dishes according to traditional Chinese culinary aesthetics, emphasizing color balance and plating harmony.
-Monitor and adjust seasoning levels (chili, peppercorn, vinegar, garlic, and oil) to maintain authentic regional taste standards.
-Develop and document original recipes in Mandarin, including detailed ingredient lists, preparation steps, and timing guidelines, for in-house training and skill development of local kitchen staff.

Qualifications
-No education requirement
-At least 3 to 5 years of commercial cooking experience
-Extensive hands-on experience in preparing and cooking authentic regional Asian cuisine, with mastery of complex spice layering, heat control, and ingredient balance.
-Proven ability to execute advanced wok techniques, including high-heat stir-frying, deep-frying, braising, and steaming, with precision and consistency.
-Skilled in creating and preserving traditional sauces, pastes, and marinades using fermented ingredients and handcrafted seasoning methods.
-Strong knowledge of ingredient pairing principles and regional flavor composition, emphasizing balance of heat, aroma, color, and texture.
-Ability to operate and maintain specialized kitchen tools such as wok ranges, bamboo steamers, and cleavers in a high-volume culinary environment.
-Capable of developing and documenting detailed recipes, preparation steps, and timing instructions in Mandarin for training and standardization purposes.

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