Sous-Chef Needed in Edmonton, AB Ref #3555933

Job ID
9257

Siam Thai Kitchen

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LOCATION	DATE POSTED	EXPIRY DATE	
15883 116 Ave, Edmonton, AB| Alberta	20-04-2026	15-04-2027	
TYPE OF JOB	**SALARY**	**MIN. EXPERIENCE**	**MIN. EDUCATION**
Full Time	CAD 36.00	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Job Description

Location: 15883 116 Ave, Edmonton, AB T5M 3W1
Work location: On site
Salary: 36.00 hourly / 30 to 40 hours per week
Terms of employment: Permanent employment, Full time
Shift, Night, Day, Weekend
Starts as soon as possible
Vacancies: 1 vacancy

Overview

Languages
English

Education
Secondary (high) school graduation certificate

Experience
3 years to less than 5 years

On site
Work must be completed at the physical location. There is no option to work remotely.

Work setting
Restaurant
Ranks of chefs
Sous-chef

Responsibilities

Tasks

Demonstrate new cooking techniques and new equipment to cooking staff

Supervise activities of specialist chefs, chefs, cooks and other kitchen workers

Create new recipes

Instruct cooks in preparation, cooking, garnishing and presentation of food

Supervise cooks and other kitchen staff

Prepare and cook meals or specialty foods

Requisition food and kitchen supplies

Plan menus and ensure food meets quality standards

Supervision

3-4 people

Credentials

Certificates, licences, memberships, and courses

Safe Food Handling certificate

Emergency First Aid and Cardiopulmonary Resuscitation (CPR)

Workplace Hazardous Materials Information System (WHMIS) Certificate

Food Safety Certificate

Experience and specialization

Cuisine specialties

Thai

Additional information

Security and safety

Criminal record check

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities

Fast-paced environment

Physically demanding

Attention to detail

Standing for extended periods

Personal suitability

Leadership

Dependability

Flexibility
Initiative
Organized
Team player

Employment groups
This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for youths
Offers on-the-job training tailored to youth
Offers mentorship, coaching and/or networking opportunities for youth
Provides awareness training to employees to create a welcoming work environment for youth

How to apply

Direct Apply
By Direct Apply

Additional ways to apply
By email
siamthaikitchenyeg@gmail.com

What you must include in your application:
Cover letter

Employer Name:
Siam Thai Kitchen

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