Head Chef

Dal Moro's Fresh Pasta to go

Job ID
9564

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LOCATION	DATE POSTED	EXPIRY DATE
100 City Centre Drive, Mississauga, ON| Ontario	13-05-2026	09-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.00	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Job Title: Head Chef

Employer details: Dal Moro's Fresh Pasta to go

Job details:
Location: 100 City Centre Drive, Mississauga, ON L5B 2C9

Work location: On site

Salary: 36.00 hourly / 32 hours per week

Terms of employment: Permanent employment, Full time

Starts: As soon as possible

Vacancies: 1 vacancy

Overview:
Languages: English

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

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

Responsibilities:
Tasks:

Estimate amount and costs of supplies and food items
Maintain records of food costs, consumption, sales and inventory
Analyze operating costs and other data
Demonstrate new cooking techniques and new equipment to cooking staff
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
Requisition food and kitchen supplies
Arrange for equipment purchases and repairs
Plan menus and ensure food meets quality standards
Recruit and hire staff
Supervise activities of sous-chefs, specialist chefs, chefs and cooks
Train staff in preparation, cooking and handling of food

Supervision: 5-10 people

Experience and specialization:
Cuisine specialties:
Italian cuisine

Additional information:
Work conditions and physical capabilities:
Fast-paced environment
Work under pressure
Tight deadlines
Physically demanding
Attention to detail
Standing for extended periods
Personal suitability:
Leadership
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 persons with disabilities
Support for newcomers and refugees
Support for youths
Support for Veterans
Support for mature workers
Supports for visible minorities

Who can apply for this job?
The employer accepts applications from:
Canadian citizens and permanent or temporary residents of Canada
other candidates, with or without a valid Canadian work permit

How to apply:
By Direct Apply

Additional ways to apply:
By mail:
100 City Centre Drive suite Unit FM 05
Mississauga, ON
L5B 2C9

In person:
100 City Centre Drive suite Unit FM 05
Mississauga, ON
L5B 2C9
Between 12:00 p.m. and 05:00 p.m.

Email:
joinus@dalmorostoronto.com

Job Description

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