



Sushi Chef

Posted by: Osaka Sushi

Location: Bonnyville

Salary: \$36 Per Hour

Job ID: YJ2310648

Posting Date: 22-Jan-2026

Expiry Date: 11-Feb-2026

Education: Secondary (high) school graduation certificate

Language: English

Vacancies: 1

Experience: 3 years

Job Type: Full Time

Job Description

Job details

Location 5024 51 Avenue, Bonnyville, AB T9N 2G3

Work location On site

Salary

36.00 hourly / 30 to 32 hours per week

Terms of employment

Permanent employment

Full time

Evening, Shift, Morning, 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

Sushi chef

Responsibilities

Tasks

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

Create new recipes

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

Prepare and cook complete meals and specialty foods for events such as banquets

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

Consult with clients regarding weddings, banquets and specialty functions

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Train staff in preparation, cooking and handling of food

Experience and specialization

Cuisine specialties

Japanese cuisine

Food specialties

Fish and seafood

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: bonnyvilleosaka@gmail.com

Posted on canadianyouthjobs.com