

# Japanese Culinary Chef

**Posted By:** Ole Hibachi Restaurant

**Location:** Dieppe

**Salary:** \$30.00 Per Hour

**JOB ID :** RJ1589163

**Posting Date :** 06-Feb-2026

**Expiry date :** 05-Aug-2026

**Education :** Secondary (high) school graduation certificate

**Language :** English

**Vacancies :** 1

**Years of Experience :** 2 years

**Job Type :** Full Time

## Job Description

Ole Hibachi Restaurant in Dieppe, NB requires a Japanese culinary chef.

Job requirements

Languages

English

Education

Secondary (high) school graduation certificate

Experience

2 years or more commercial cooking experience as a cook or chef in Japanese culinary

Work setting

Full-service Japanese restaurant

Personal suitability  
Dependability, Flexibility, Initiative, Organized, Reliability, Team player

Cuisine specialties  
Japanese cuisine

Tasks

Demonstrate new cooking techniques and new equipment to cooking staff  
Supervise activities of cooks and other kitchen workers  
Create new recipes  
Instruct cooks in preparation, cooking, garnishing and presentation of food  
Supervise cooks and other kitchen staff  
Plan menus and ensure food meets quality standards  
Train staff in preparation, cooking and handling of food

Work conditions and physical capabilities

Working 30 to 40 hours per week, Attention to detail, Fast-paced environment, Standing for extended periods

Please send your resume to: 790 Dieppe Blvd., Dieppe, NB E1A 9G5

or email to: sk020622@hotmail.com

**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: sk020622@hotmail.com**

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