



# Specialist Chef - Thai cuisine

Posted by Blue Elephant Thai Restaurant

**Posting Date :** 29-Sep-2025

**Closing Date :** 28-Mar-2026

**Location :** Bedford

**Salary :** \$30 Per Hour

## Job Requirements

- **Education:** High school graduated or equivalent
- **Language:** English
- **Years of Experience:** 3 years
- **Vacancy:** 2
- **Job Type:** Full Time
- **Job id:** ABOJ7565359

## Job Description:

**Location:** 81 Peakview Way, Suite 101, Bedford, NS B3M 0G2

**Job duties:**

- Plan, direct, coordinate daily activities of food preparation in the kitchen.

- Give clear instructions to kitchen staff on preparing and garnishing food materials.
- Manage stocks of food and order food from suppliers.
- Cook authentic Thai cuisine dishes.
- Establish controls to minimize food and supply waste and theft.
- Estimate amount and costs of supplies and food items.
- Safeguard all food preparation by implementing training to increase kitchen staff's knowledge about safety, sanitation and accident prevention principles.
- Develop standard recipes and techniques for food preparation and presentation.
- Plan new menus and create new recipes.
- Establish and maintain a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Interview, select, train, supervise and coach kitchen staff.

#### Key Competencies:

- Minimum of 3 years' work experience in Thai cuisine cooking.
- Excellent knowledge in Thai ingredients and sauces.
- Excellent knowledge of various cooking procedures and methods.
- Capable of delegating multiple tasks.
- Ability to communicate effectively and build good relations with team members.
- Leadership skills and good time management skills.
- Reliable, organized, initiative and flexible.
- High school graduated or equivalent.
- Basic English.

Work hours: 30 to 35 hours a week

Wage: \$30.00 per hour

Benefits: 5 days paid personal days / sick leave; meals provided while on shifts / gratuities

**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: [info@blueelephantthai.ca](mailto:info@blueelephantthai.ca)**

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