



# Head Chef (NOC 62200)

**Posted by 1800979 Ontario Limited (Casa Americo Italian Bistro & Restaurant)**

**Posting Date : 28-Nov-2025**

**Closing Date : 27-May-2026**

**Location : Milton**

**Salary : \$30 Per Hour**

## Job Requirements

- **Education:** Secondary (high) school graduation certificate
- **Language:** English
- **Years of Experience:** 3 years
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job id:** ABOJ6830197

## Job Description:

**Job Title:** Head Chef (NOC 62200)

**Company Name:** 1800979 Ontario Limited (Casa Americo Italian Bistro & Restaurant)

**Work Location:** 144 Main St E, Milton, ON L9T 1N6, Canada

**Salary:** \$30.00 / hour with 10 Days of Paid Vacation

**Number of Positions:** 1 Vacancy

**Employment Groups:** Indigenous people, Persons with disabilities, Newcomers to Canada, Visible minorities, Youth, Refugees

**Terms of Employment:** Permanent, Full time: 30-35 hours/week

**Start date:** As soon as possible

**Job Duties:**

- Plan, organize, and oversee all kitchen operations for lunch, dinner, catering, and special events.
- Design and update menus that reflect authentic Italian and Mediterranean cuisine.
- Develop new recipes and seasonal dishes, including gluten-free and vegetarian options.
- Prepare and cook signature items such as Osso Buco d'Agnello, Risotto Ai Funghi Porcini, Veal Scallopini, and Linguine Alla Greca.
- Supervise and coordinate the work of sous chefs, line cooks, and kitchen assistants.
- Train and mentor kitchen staff in Italian cooking methods, portion control, and presentation standards.
- Ensure consistent food quality, flavour, and visual presentation across all dishes.
- Estimate food requirements, monitor inventory, and manage food cost controls.
- Maintain accurate records of food purchases, consumption, and sales.
- Enforce high standards of cleanliness, hygiene, and food safety throughout the kitchen.

- Plan and oversee menus for private functions, banquets, and catering events.
- Collaborate with management to create menu pairings with the restaurant's wine and dessert selections.
- Monitor kitchen equipment and arrange repairs or replacements as needed.
- Recruit, train, and evaluate kitchen staff performance.

**Job requirements:**

Languages: English

Experience/Qualifications:

Secondary (high) school graduation certificate

3 to 5 years of related work experience

**Work Conditions and Physical Capabilities:**

Fast-paced environment, Work under pressure, Tight deadlines, Attention to detail, Standing for extended periods

**Personal Suitability:**

Leadership, Dependability, Organized, Flexibility, Reliability, Team player, Efficient interpersonal skills, Initiative

**How to apply**

By email: [jobs.casaamerico@outlook.com](mailto:jobs.casaamerico@outlook.com)

*Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer may not consider your job application.*