Chef

Tansen Izakaya

Job ID
10526

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LOCATION	DATE POSTED	EXPIRY DATE	
11044 82 Ave, Edmonton, AB| Alberta	19-08-2026	15-02-2027	
TYPE OF JOB	**SALARY**	**MIN. EXPERIENCE**	**MIN. EDUCATION**
Full Time	CAD 36.00-38.00 per hour	2 years to less than 3 years	College/CEGEP

Job Details

We Are Hiring a Chef to join our Tansen Izakaya team!

Restaurant: Tansen Izakaya
Position: Chef
Vacancy: 1
Terms of employment: Permanent & Full time Position
Hourly Wage: $36-38 per hour, depending on work experience and personal ability; 30-40 hours per week
Benefits: Paid vacation, Gratuities
Location: 11044 82 Ave, Edmonton AB, T6G 0T2
Expected Start Date: ASAP
Key Duties and Responsibilities:
• Plan, prepare, and oversee the cooking of a variety of dishes, with a focus on Japanese cuisine and izakaya-style menu items
• Develop menus and create new dishes, ensuring variety, quality, and cost efficiency
• Supervise kitchen staff and coordinate food preparation activities
• Ensure all food is prepared and presented according to established standards
• Maintain high standards of food quality, hygiene, and kitchen safety in compliance with regulations
• Monitor inventory levels, order supplies, and control food costs and waste
• Train and mentor kitchen staff to maintain consistency and efficiency
• Oversee kitchen operations during assigned shifts to ensure timely service
• Inspect kitchen and food service areas to ensure cleanliness and organization
Work Schedule & Expectations:
• Flexible availability, including evenings, weekends, and statutory holidays
• Ability to manage shifts independently without on-site owner supervision
• Work in a fast-paced, high-volume environment
• Physically demanding, Repetitive tasks, Standing for extended periods of time
Position Requirements and Qualifications
• Completion of College/CEGEP or equivalent work experience in a related field.
• A minimum of 2 years of experience in commercial cooking, with proven ability to supervise and train kitchen staff
• Asian/Japanese cuisine experience is highly preferred

• Strong knowledge of food preparation techniques, kitchen operations, and menu development
• Strong knife skills and knowledge of sushi preparation techniques
• Knowledge of food safety and sanitation standards
• Strong leadership, communication, and problem-solving skills
• Second language especially Chinese is a strong asset
• Ability to manage staff and kitchen operations independently during busy periods
• Strong time management and organizational skills

If you are interested in the position and would like to join and grow with us, please send your resume and cover letter to tansenyyc@outlook.com.

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