Cook

Sushi Fang INC.

Job ID
10970

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LOCATION	DATE POSTED	EXPIRY DATE
7 Kentucky court, New Minas, NS| Nova Scotia	06-10-2026	04-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17 $ - 20$ Per Hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Cook – Sushi Fang | Relocation Support Available

Location: New Minas, Nova Scotia
Business address: 7 Kentucky CT, New Minas, B4N 4N1, NS
Employment: Permanent, full-time
Hours: 35 - 40
Wage: 17$ - 20$ per hour
Language of work: English
Vacancies: 2

Join our kitchen team

Sushi Fang is looking for a dependable and enthusiastic Cook to join our Japanese and Thai restaurant. This is an opportunity to contribute your skills, grow professionally and become part of a team that values respect, cooperation and attention to detail.

Supporting youth and underrepresented applicants

Reaching and supporting people from underrepresented groups is a priority in our recruitment. We strongly encourage applications from youth, particularly those facing barriers to employment, including young people from rural communities, Indigenous youth, young newcomers and youth with disabilities.

We also warmly welcome applications from Indigenous peoples, newcomers to Canada, persons with disabilities and asylum claimants with valid work permits. All qualified applicants will receive fair consideration based on their skills and ability to perform the role, with accommodation where needed.

Relocation support

Interested in joining us from another community? We are willing to assist successful candidates with relocation to the area. The type and extent of assistance will be discussed and agreed upon before you accept the position.

Main responsibilities

Prepare and cook Japanese and Thai dishes according to restaurant recipes and quality standards.

Prepare ingredients, including vegetables, meat, seafood, rice and sauces.

Handle raw fish and other ingredients safely, following food-safety procedures.

Follow allergy instructions carefully and prevent cross-contamination.

Maintain a clean, organized kitchen and sanitize equipment and work areas.

Monitor food supplies, storage conditions and stock rotation.

Coordinate with other kitchen staff to prepare orders accurately and on time.

Follow portion-control procedures and help reduce food waste.

Qualifications

Education - No requirements

Experience: one year

Relevant cooking skills, safe food-handling practices and attention to detail.

Ability to work cooperatively in a busy kitchen.

Availability - Weekends, Weekdays, On call, Overtime

What we offer

A respectful and welcoming workplace.

An opportunity to develop your cooking skills and contribute to a diverse team.

Relocation assistance as agreed before hiring.

Benefits- Free Food while working, Transportation will be arranged, Help to find affordable housing

How to apply

Send your résumé to sushifang07@gmail.com with the subject line “Cook Application – Sushi Fang.”

If you require accommodation during the hiring process, please contact us so we can discuss your needs. Disclosure of

membership in an underrepresented group is voluntary.

We look forward to hearing about your skills, experience and interest in joining Sushi Fang.

Job Description

Cook – Sushi Fang

The Cook will prepare Japanese and Thai dishes while maintaining consistent food quality, presentation and safe food-handling practices. The role involves sushi preparation, wok cooking and coordinating with the kitchen team to deliver accurate and timely orders.

Duties and responsibilities

Prepare Japanese and Thai meals, including sushi, stir-fries, rice and noodle dishes, according to restaurant recipes.

Prepare and portion fish, seafood, meat, vegetables and other ingredients.

Prepare sushi rice, fillings, sauces and garnishes, ensuring consistent freshness and presentation.

Operate woks and other cooking equipment safely, controlling cooking times and temperatures.

Follow customers’ dietary instructions and allergy procedures, taking precautions to prevent cross-contamination.

Check ingredient quality and maintain safe storage, labelling and stock rotation.

Coordinate preparation and cooking activities with other kitchen staff during service.

Track food stock and kitchen supplies, report shortages and assist with estimating quantities needed.

Follow established portion sizes and minimize food waste.

Clean and sanitize cooking stations, utensils and equipment.

Assist with guiding kitchen helpers in food preparation and safe handling, where assigned.

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