

Chef

Fishman Lobster Clubhouse

Job ID
50647

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LOCATION	DATE POSTED	EXPIRY DATE	
4020 Finch Ave E., Scarborough, ON Ontario	02-07-2026	29-12-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$37.00 per hour	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Fishman Lobster Clubhouse is one of the Greater Toronto Area's premier Cantonese seafood restaurants, renowned for its signature lobster and seafood specialties. We are seeking an experienced and talented Chef with extensive experience in Cantonese cuisine and live lobster preparation to join our culinary team.

Please Email Resume To fishmanlobsterad@gmail.com if you are interested in this job.

Contact Person

Claudia Shen
Restaurant Manager

Job Description

Job Duties

- Plan, organize, direct, and evaluate food preparation and cooking activities for the restaurant's Cantonese seafood operations;
- Prepare and cook specialty Cantonese dishes, including lobster, crab, seafood, fish, poultry, and banquet-style meals;
- Develop and create new Cantonese seafood recipes and seasonal menu items while maintaining authenticity, quality, and presentation standards;
- Plan menus and ensure all dishes meet the restaurant's quality, consistency, and customer service standards;
- Supervise, coordinate, and train cooks and other kitchen staff in Cantonese cooking techniques, seafood preparation, food presentation, and kitchen procedures;
- Demonstrate specialized lobster handling, preparation, and cooking techniques to kitchen staff;
- Monitor food quality, portion control, and presentation standards throughout food preparation and service periods;
- Order food products, live seafood, kitchen supplies, and ingredients as required and monitor inventory levels to minimize waste;
- Ensure compliance with all food safety, sanitation, and health regulations, including proper handling and storage of seafood products;
- Inspect kitchens and food service areas to ensure cleanliness, efficiency, and adherence to operational standards;

- Assist in coordinating food preparation for large-scale banquets, special events, and group dining functions.

Requirements

- Minimum 3 years of experience as a Cantonese Chef in a restaurant environment;
- Proven experience preparing live lobster and high-end Cantonese seafood dishes is required;
- Strong knowledge of traditional Cantonese cooking methods, seafood preparation, and banquet-style cuisine;
- Ability to supervise and train kitchen staff in a fast-paced restaurant environment;
- Secondary school completion is required.

Job Type: Full-time, Permanent

Job Vacancy: 1

Job Location: 4020 Finch Ave E. Scarborough, ON M1S 3T6

Salary: \$37.00/hour

Work Hours: 30 hours/week

Vacation Pay: 4%

Additional Pay: Overtime Pay

Work Site Environment

Fast-paced environment; hot kitchen conditions; standing for extended periods; handling live seafood and shellfish; physically demanding; working under pressure during peak dining hours and banquet services.