

Chef

Kothur Indian Cuisine Inc.

Job ID
51867

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LOCATION	DATE POSTED	EXPIRY DATE	
2403 Lakeshore Blvd West, Toronto, ON Ontario	30-10-2026	28-04-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.92	1 year to less than 2 years	College, CEGEP or other non-university or diploma from a program of 3 months to less than 1 year

Job Details

CHEF (South/North Indian Cuisine). 1 Vacancy

Employer: Kothur Indian Cuisine Inc., O/A Kothur Indian Cuisine

Business Address/Location of Work: 2403 Lakeshore Blvd West, Toronto, Ontario – M8V 1C5.

Terms of Employment: Permanent, Full-Time Employment

Job Vacancies: 1 (one)

Start Date: As soon as possible.

Hours: 30 hours per week, Day, Early Morning, Evening, Flexible Hours, Morning, Night, On Call, Overtime, Shift, weekend availability required

Salary: \$36.92 per hour, after 44 hours per week over time will apply at the rate of \$55.38

Job Summary:

Responsible for the preparation and production of South/North (East Indian) Indian cuisine in a fast-paced working environment. The right candidate will provide hands-on culinary skill to deliver excellent quality food and service to the customer.

Kothur Indian Cuisine is a specialty Indian Cuisine established in 2004 and has served many loyal guests their favourite dishes and drinks, becoming more than just a place to have a nice meal, but rather a gathering spot to celebrate friends and family. Kothur offers a bouquet of hand-picked South/North (East Indian) Indian Cuisine dishes, chosen from various parts of the country to suit the global palate. The menu features an extensive array of selections among authentic South/North (East Indian) Indian Cuisine to dedicate the craft of home cooking away from home.

We are seeking a skilled and passionate Chef to join our kitchen team and help us maintain our reputation for culinary excellence. As a Chef at Kothur, you will be an integral part of our kitchen team, responsible for preparing and cooking a variety of dishes that combine South/North (East Indian) Indian cuisine food flavours. Chef will work in a fast-paced environment, collaborating with other kitchen staff to ensure dishes are prepared to the highest standards of quality and consistency. Your attention to detail and ability to work efficiently will contribute to the overall success of our kitchen.

Languages: English

Education and Experience Requirements:

College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year or equivalent experience

Vocational or technical training or certificate course or diploma is an asset;

1 to less than 2 years of experience in food preparation as a Chef or Cook;

There are typical safety concerns and hazards associated with a restaurant at the work location. These hazards include minor burns, dropping heavy equipment, cuts from sharp knives, chemical burns/irritations from cleaning supplies, using the oil fryer, operating the tandoori clay oven, etc.

On site: Work must be completed at the physical location. There is no option to work remotely.

Work Setting:

Restaurant

Formal dining room

Staff accommodation available

Willing to relocate

Job Responsibilities as a Cook includes but not limited to:

Tasks:

Estimate amount and costs of supplies and food items

Estimate labour costs

Maintain records of food costs, consumption, sales and inventory

Analyze operating costs and other data

Demonstrate new cooking techniques and new equipment to cooking staff

Supervise activities of specialist chefs, chefs, cooks and other kitchen workers

Create new recipes

Instruct cooks in preparation, cooking, garnishing and presentation of food

Prepare and cook complete meals and specialty foods for events such as banquets

Supervise cooks and other kitchen staff

Prepare and cook food on a regular basis, or for special guests or functions

Prepare and cook meals or specialty foods

Requisition food and kitchen supplies

Arrange for equipment purchases and repairs

Plan menus and ensure food meets quality standards

Prepare dishes for customers with food allergies or intolerances

Recruit and hire staff

Supervise activities of sous-chefs, specialist chefs, chefs and cooks

Train staff in preparation, cooking and handling of food

Leading/instructing individuals

Experience and specialization

Cuisine specialties

South Indian

East Indian

Food Specialities

Eggs and dairy

Fish and seafood
Meat, poultry and game
Stocks, soups and sauces
Vegetables, fruits, nuts and mushrooms
Additional information
Transportation/travel information
Public transportation is available
Own transportation
Work conditions and physical capabilities
Fast-paced environment
Work under pressure
Tight deadlines
Handling heavy loads
Physically demanding
Attention to detail
Combination of sitting, standing, walking
Standing for extended periods
Bending, crouching, kneeling
Weight handling between 45 and 60kg (100-132 lbs)
Personal suitability
Leadership
Dependability
Flexibility
Initiative
Judgement
Organized
Reliability
Team player
Benefits
Other benefits
Free parking available
Parking available
Variable or compressed work week

You can apply if you are:

- a Canadian Citizen
- a Permanent Resident of Canada
- a Temporary Resident of Canada

Please Include in your application:

- Are you available for shift or on-call work?
- Are you available to start on the date listed in the job posting?
- Do you have experience working in this field?

Do you have the required certifications listed in the job posting?

Please Apply:

By Email at kothurlakeshore@gmail.com with resume

By Phone: from 11:30 am to 02:30 pm. (416)-836-9292

By Mail: 2403 Lakeshore Blvd West, Toronto, ON – M8V 1C5

In Person: from 11:00 am to 01:30 pm. 2403 Lakeshore Blvd West, Toronto, ON – M8V 1C5.

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