

Commisso's Fresh Foods
Role Description

Sushi Chef

Commisso's Fresh Foods is proud to bring a fresh new concept in food shopping to the Niagara community. More than a grocery store, we'll showcase local products, healthy choices, freshly made ready- to-eat meals, baked goods and a coffee bar, in addition to fresh fruits, vegetables, meats and seafood

A glimpse at the Role:

As Commissos's Sushi Chef, you will use your culinary talents and skills to oversee the sushi operations. You will work with the prepared foods department; meat and seafood department and use the freshest produce to ensure our customers have the greatest tasting sushi. Additionally, you will educate customers on products and ensure sushi is presented in eye appealing ways to showcase quality and consistency.

Qualifications:

- Extensive experience and knowledge about preparing sushi
- WHMIS certified, compliance to provincial workplace safety standards
- Full understanding of all HACCP procedures

Responsibilities:

- Overseeing all elements and operations of the sushi stand, being responsible for sales, merchandising and sushi counter goals.
- Sushi menu and service design experience in a high volume environment
- Work with prepared foods department to insure that all culinary employees receive cross training and understanding of sushi preparation
- Communicating with department managers to order to organize and execute a high volume of sushi daily
- Packaging of sushi in an appealing way
- Prepare sushi component of catering activities to ensure that a high quality of production and services consistently maintained
- Ensure sushi meets quality standards and satisfying stringent hygiene requirements
- Ensure that all stocks are ordered in the correct quantities and are kept in the appropriate conditions
- Separate and combine tasks into an effective workflow by maximizing resources and providing assistance to prepared foods department when needed
- Use personal experience and passion to act as a source of culinary knowledge to answer customer and employee questions and create complete meals with other departments
- Customer interaction including food demonstrations
- Required to conduct ongoing research of sushi trends in the food industry and ensures the creative and effective planning and of sushi menus.
- Maintain and implement inventory systems for effective weekly/daily cost controls
- Support divisional business objectives

Required Skills:

- Strong working knowledge of hospitality industry principles, methods, practices and techniques
- Planning and analytical skills with the ability to prioritize and multi-task in a fast paced Environment
- Self motivated, team leader with organizational skills
- Good comprehension of the English language, both written and verbal
- Is familiar with Microsoft Office Suites or MAC based systems
- Passionate about providing healthy meals and food suggestions