

Ya-Fei Inc., in Pittsburgh, PA seeks Sushi Chef. The Sushi Chef is responsible for preparing a diverse range of sushi dishes including nigiri, sashimi, maki rolls, and specialty rolls according to established recipes and standards. Adhering to strict food safety and sanitation protocols to maintain a clean and hygienic work environment. Monitoring and maintaining proper storage temperatures for perishable items. Responsible for sourcing high-quality ingredients including fish, seafood, rice, and condiments. Supervising other sushi employees. Requires 23 months of experience as a Sushi Chef. Must have exceptional knife skills. Must have knowledge of ordering ingredients and supplies, procuring necessary ingredients and supplies, creating and mixing sushi sauces, and managing other employees and apprentices in the sushi bar. Apply at yafeipgh@gmail.com