



Assistant “Prep” Cook (Student)

Full Time Summer Contract for 19 weeks April 25-September 3, 2022
35 hrs/week @ \$16-\$18.10/hr

The student Prep Cook will assist in the preparation of food for our kitchen, catered events and/or special events as well as provide customer service in the cafe.

RESPONSIBILITIES:

You are responsible for strictly maintaining all health and safety standards set by public health regarding food safety for the public, including but not limited to:

- Demonstrate high standards of cleanliness in the kitchen including proper cleaning procedures and initiative in keeping the kitchen clean
- Demonstrate knowledge of proper dishwashing and sanitation procedures
- Maintain organization in your GM and fridge including implementation of FIFO procedures, tracking of temperature checks and inventory controls
- Labeling and dating of all food and mise en place in legible writing
- Proper care and use of restaurant small wear equipment
- Demonstrate a solid knowledge of our menus, including components of each dish, plating presentation and pricing
- Maintain a clean appearance including your uniform, apron and personal grooming
- Maintain a clean and organized work station at all times
- Manage food waste and rotation of products to meet the Company's practices and targets
- provide exceptional customer service with a team approach in a fast paced, QSR food and retail environment in Guelph for the Summer 2022
- consistently demonstrate personal initiative, using solid problem solving skills in executing your daily activities in the kitchen including using care with all equipment, thorough cleaning practices and cooperation with other cooks, Chefs and Culinary Instructors also sharing the kitchen
- assist Executive Chef with cooking demonstrations or other regional or cultural/tourism events that often occur offsite

ACCOUNTABILITY:

This student will be directly supervised daily by the Lead Line Cook in the kitchen and ultimately by the Executive Chef who will provide daily direct on-site culinary skills training, mentoring and teaching opportunities.

Student will be expected to actively engage in both collaborative and independent learning goals which will be reviewed at least biweekly with the Executive Chef.

Each student will be required to take a Worker Health and Safety Awareness in 4 Steps online course and Food Safety Handler Course with Public Health. They will be trained on our workplace Health and Safety policies, meet our Health and Safety Rep and understand her role, and be provided with written material about the same. If they are over 18, they will also be required to have their Smart Serve Certification. First Aid & CPR is an asset.

Educational Requirements: Post Secondary Education in Culinary Arts Program, Culinary Management, Special Events Coordinator, Hospitality and Tourism - any of these areas of study relate to both the culinary aspects of this job and the customer service & community development focus on tourism and hospitality that will be required

We are an equal opportunity employer and will give opportunities and equal consideration to those who self identify as being from a disadvantaged group, a visible minority, LGBTQTT, or experience mental health issues.