

Job Vacancy

Position: Line Cook

Job Posting: CDES026-074-2019

Department: CD & ES

Division: Community Centres

Status: Part Time

Wage Range: \$13.15 / \$14.00 hourly

Job Class: 1*1 / 1 * 2

Shifts: up to 30 hours/week Posted: October 2, 2019

Primary Duties and Accountabilities include but are not limited to:

- Prepare and assist in preparation of food for service
- · Cook menu items in cooperation with kitchen staff
- Maintain a high level of cleanliness
- Complete end of evening/closing procedures
- Comply with nutrition and sanitation regulations and safety standards
- Set up and stock inventory appropriately
- Responsible for keeping all work areas clean at all times
- Ensure food is completed simultaneously, in high quality and in a timely manner
- Maintain a positive and professional approach with coworkers and customers
- Perform other related duties as required

Qualifications:

- Experience and/or education in a related discipline; e.g. culinary
- Safe Food Handling is an asset
- Accuracy and speed in executing assigned tasks
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Positive attitude and excellent communication skills
- Attention to cleanliness and safety

To Apply: Email <u>human.resources@cityssm.on.ca</u>

Subject line CDES 026-074-2019 Line Cook

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