



Kitchen and Food Service Team Member

Our business is growing and we are looking for passionate individuals with kitchen, café, and restaurant experience to deliver exceptional food service to our guests. Our new food venture will feature our tried and true items like hot drinks, candy apples and corn on the cob as well as new snacks and craveable creations.

Our ideal candidate:

- Recent experience as a prep cook, line cook or caterer
- Up-to-date food handlers certification and awareness of regional health department standards and regulations
- Experience handling cash, making change, and using iPad based POS systems
- Strong attention to detail and ability to multi-task in a hectic environment
- Committed to quality, consistency, and safety
- A creative flair, and a willingness to try new things
- Available for weekend shifts and occasional weekdays
- Ability to work well as part of a small team and individually

Key Responsibilities

- Assist with menu item creation, standard operating procedure development, and costing
- Insure the kitchen is kept clean, and that all food safety regulations and policies are followed
- Batch preparations of corn on the cob, candy apples and other food items
- Track food inventory and foodservice supplies, and assist with ordering
- Take orders, serve food and take payment

Job Type:

- Seasonal, Part-Time



Hours:

- Hours will vary depending on needs and availability
- Shifts may begin before opening or after closing, depending on needs

Location:

- 651 Scugog Line 2, Port Perry, Ontario
- The kitchen is indoor but some outdoor cooking may be required

Compensation:

- Rate of pay will be determined as part of the hiring process, and will depend on skill set and experience