

The Florentine

KITCHEN AIDE - CASUAL

DESCRIPTION

The successful candidate will be working under a Chef assisting in all aspects of the kitchen including prep work, cooking and serving. Duties will include:

- Assist the executive chef in the preparation and cooking of meals to our residents.
- Assist in the purchasing and organization of inventory related to all meals, beverages and snacks
- Serving of all plated meals including breakfast, lunch and dinner dining
- Maintain a clean and safe work environment including washing dishes, floors, linens and resetting tables
- Float as necessary in the general services such as telephone, emergencies and answering door
- Other general kitchen duties and related housekeeping duties
-

QUALIFICATIONS

- Food Safe Certificate mandatory
- WHIMIS
- Valid drivers' license and clear drivers' abstract
- Ability to work alone without instruction AND ability to work in a team following direction
- First Aid certificate or training a benefit
- Criminal record check (abstract) is a requirement

Our key expectations of this position are to provide an efficient mealtime program, which will be well received by our residents as an enjoyable experience to look forward to each day. We are looking for someone with high energy, great enthusiasm and the skills to do the job efficiently.

WAGE - \$16.28/hour

LETTER OF INTEREST INSTRUCTIONS

Please email resume to: exedir@theflorentine.ca Or fax: 250-378-5350