

CAFÉ COOK/KITCHEN WORKER

January 2023

Term:

May 15, 2023 – September 30, 2023

1 or 2 full-time positions available

2 or 3 part-time positions available

1 or 2 casual positions available

The position is a rotational 7 day a week position and will include weekends.

Goals:

To offer IPG visitors a quality, memorable, dining experience.

Summary:

This position will serve as a cook and/or kitchen worker for the IPG Café. These positions are hired by the Visitor Services Manager and Café Cook Lead. These positions report to the Café Cook Lead and Visitor Services Manager.

Responsibilities:

- 1) Prepare and cook foods designed to meet market expectations
- 2) Ensure sanitation and food safety practices are followed for both USA and Canada requirements. Inspect supplies, equipment, and work areas to ensure conformance to established standards
- 3) Ensure cleanliness of kitchen and supply area is maintained
- 4) Other duties as assigned

Qualifications:

- 1) Chef/cooking diploma or better; and/or suitable combination of education and experience.
- 2) Willingness to learn the menu and how to prepare the items in a timely manner
- 3) Ability to work as part of a team
- 4) Have strong interpersonal communication skills, and the
- 5) Ability to work effectively under high pressure and high expectations.

Working Conditions and Physical Effort

- 1) Moderate physical activity. Requires handling of average weight objects up to 25 pounds. Ability to stand and/or walk for more than four (4) hours per day
- 2) Limited exposure to physical risk
- 3) Work is normally performed in a typical interior/office work environment

Reports to:

Café Cook Lead & Visitor Services Manager