



KITCHEN STAFF (PREP, COOK, CHEF)

RESTAURANT INDUSTRY

Required Qualifications

- Experience in Restaurant required (will train for the Thai Cuisine)
- Valid Food Handler's Certificate (can obtain after hiring)
- Availability to accommodate a flexible work schedule and willingness to work with short notice
- Ability to work within a fast-paced environment on a regular basis
- Excellent attention to detail and proven creativity
- Good verbal and written communication skills

If you enjoy working in a fast-paced environment as part of a team, then this may be the opportunity for you.

Responsibilities

- Prepare food items for customers using a quality predetermined method in a timely manner
- Ensure food quality and presentation meets standards and contribute to the smooth operation of the kitchen
- Prepare a variety of ingredients, sauces, based on the Chef's orders
- Monitor and order supplies as necessary
- Keep the work area, utensils and production equipment in a clean, sanitized state
- Follow Health and Safety procedures and identify unsafe practices or conditions
- Be thoroughly familiar with the causes of food poisoning and the methods of its prevention
- Control waste and spoilage
- Restock any low items during the shift
- Assist all team members whenever needed

Employment Details

Wage	Minimum Wage	Hours	TBD
Employment Terms	Full-time		
Major Intersection	Eglinton/Bayview (Toronto)	Public Transit	Yes

Job Order details

Job Developer	Ashton	Job Order #	150003	No. Of Positions	4
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If you are registered with The Learning Enrichment Foundation: Please call the Job Developer.

If you are not registered: Apply for this position in person at **116 Industry Street** Toronto, M6M 4L8, **Monday to Friday, 9:00am - 3:30pm**.
Your S.I.N. and an updated resume are required for registration.