



Food Services Supply Staff

Position: Food Services Supply Staff
Hours: Casual as require
Supervisor: Food Services Coordinator

Meal Preparation and Food Safety

- a. Assist with food preparation and packaging.
- b. Assist with the delivery of food to daycare rooms.
- c. Provide back up for the Food Service Assistant in their absence for food preparation, serving and packaging.
- d. Maintain quality and consistency
- e. Store and label food to ensure high standards of freshness, minimizing waste.
- f. Maintain cleanliness and hygiene practices in the kitchen.
- g. Inform the Coordinator of issues relating to health and safety

Qualifications and Experience:

- Knowledge of meal preparation, cooking
- Food Safe Certification
- Current First Aid and C.P.R. certificate

Knowledge and Skills

- Excellent cooking skills
- Ability to work independently and within a team
- Ability to balance the demands and priorities of the job

Requirements

- Current driver's license
- Vulnerable sector screen
- High school Diploma or equivalent
- Current immunizations

For more information, please call 613-279-3151 ext 201
Please submit a cover letter and resume to:
laurah@rfcs.ca or drop off at 1109 Garrett St., Sharbot Lake, ON.