3rd Cook

The University of Guelph is committed to equity in its policies, practices, and programs, supports diversity in its teaching, learning and work environments, and ensures that applications for members of underrepresented groups are seriously considered under its employment equity policy. All qualified individuals who would contribute to the further diversification of our University community are encouraged to apply.

Forbes Ranks U of G Among Canada’s Top Employers [1]

Position covered by the Collective Agreement with the University of Guelph Food Service Employees’ Association Unit 1

3rd Cook

Hospitality Services

Temporary full-time from approximately September 1, 2016 to April 30, 2017

Hiring #: 2016-0354

Please read the Application Instructions [2] before applying

Under direct supervision of the 1st Cook or 2nd Cook a 3rd Cook works primarily with fast food products. It is the 3rd Cook’s responsibility to see that food is prepared, cooked properly and presented in an attractive manner. The incumbent must have the ability to produce food, without waste, at varying levels of sales. In addition to operating all kitchen equipment, the incumbent will be responsible for the cleanliness of this equipment and the immediate area; will perform various kitchen tasks and other duties as assigned.

Requirements of the position include: Grade 10 (Secondary school graduation preferred) and related work experience in the hospitality industry in a fast paced environment, or an equivalent combination of education and experience. Must be willing to work a flexible shift schedule.

Start Rate: $ 16.82
Job Rate: $ 21.10

Posting Date: 2016 08 26
Closing Date: 2016 09 02

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Links
[2] https://www.uoguelph.ca/hr/careers-guelph/how-apply

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