3rd Cook

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

3rd Cook

Hospitality Services

8 Month Limited Full-Time Appointment
Temporary full-time from September 2019 to April 2020

4 Positions

Hiring #: 2019-0220

Please read the Application Instructions [1] 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 a few years of relevant work experience in the hospitality industry in a fast paced environment. An equivalent combination of education and experience will be considered. Must be willing to work a flexible shift schedule. Having attained or working towards the Red Seal designation is preferred.

Regular annual schedule is September to April, with schedule subject to change based on operational requirements.

Start Rate $17.42 per hour

At the University of Guelph, fostering a culture of inclusion [2] is an institutional imperative. The University invites and encourages applications from all qualified individuals, including from groups that are traditionally underrepresented in employment, who may contribute to further diversification of our Institution.

Posting Date: 2019 04 10
Closing Date: 2019 04 17

Source URL: https://www.uoguelph.ca/hr/careers-guelph/current-opportunities/%E2%80%8B3rd-cook

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