3rd Cook

REPOST
Forbes includes U of G Among Canada’s Best Employers
Position covered by the Collective Agreement with the University of Guelph Food Service Employees’ Association

3rd Cook

Hospitality Services

Limited full-time: 8 Month Continuing Appointment
Work period is approximately September to April each year
3 positions
Hiring #: 2022-0375

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 education in addition to some related experience in the hospitality industry in a fast paced environment, or an equivalent combination of education and experience.

Having attained or working towards the Red Seal designation is preferred.

Must be willing to work a flexible shift schedule.

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

Position Number 014-CLT
Start Rate $18.49 per hour
Job Rate $22.73 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: 2022 08 31
Closing Date: 2022 10 26 (extended)

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