

POSTING NO.: ESSF 1434

AFFILIATION: CSU 52

**EMPLOYMENT OPPORTUNITY  
EDMONTON SPACE & SCIENCE FOUNDATION  
LINE COOK – PURPLE PEAR RESTAURANT  
TEMPORARY FULL-TIME (UP TO 2, UP TO 12 MONTHS)**

**Position Summary:**

Under the direction of the Manager, Food Services or designated supervisor, the Food Services Line Cook has the primary responsibility for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. The Line Cook must be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational standards for health & safety and customer service. The Line Cook must be prepared to work as a team member in a fun dynamic workplace, be pro-active and passionate about working in a kitchen environment while serving guests.

The incumbent will perform their duties with little or minimal supervision.

**Duties & Responsibilities:**

The Line Cook – Food Services reports directly to the Manager, Food Services. This individual will perform the following:

- Open/Close the kitchen according to standards, ensuring all necessary supplies are available to prepare menu for service.
- Prepare following recipes, portion controls, presentation and serve menu items compliant with established standards and practices.
- Maintain quality and safety of food including handling and preparation by performing necessary sanitation measures.
- Maintain a clean organized work environment including; walk in coolers, storage areas, sweeping of the floors, cleaning of surfaces, as well as proper covering and storage of food items according to standards and procedures as well as general maintenance and detailed cleaning of equipment.
- Assist Manager with inventory control and notify in advance of likely shortages.
- Maintain a positive and professional approach with visitors and co-workers.
- Maintains an understanding and knowledge to properly use and maintain all equipment in the Café.
- Be flexible and assist in all food service positions as required.
- Guest Enquiries - Understanding the major aspects of the facility in order to enhance the overall visitor experience;
- Other duties as required.

**Qualifications:**

**Knowledge and Abilities:**

- Passion and drive to create incredible experiences
- Excellent customer service, communication and interpersonal skills
- Engaging personality with a strong work ethic and positive team attitude
- Strong problem identification and problem solving resolution skills
- Attention to detail in all areas of work
- Able to stand and be on the move for long periods of time
- Knowledge of food preparation
- Able to lift and carry items weighing up to 50 lbs.
- Has a desire to improve and grow in their development

**Education and Experience:**

- 2 years' experience in a fast paced kitchen environment.
- Previous cash handling experience an asset.
- High School Diploma or GED equivalent
- Be ProServe trained or willing to acquire ProServe training
- Knowledge of methods and procedures for serving food, principles of sanitation and principles of safe food handling required
- Demonstrated knowledge of food and catering trends, quality, production, sanitation, food cost controls, and presentation required

**Salary:** FT 110 \$29,950 - \$38, 204 per the 2016 Collective Agreement

**Hours of work:** Flexible schedule needed. Must be available weekdays, weekends, and evenings. 37.5 hours per week.

Opening date: March 11, 2019

Closing date: March 18, 2019

**How to Apply:**

TELUS World of Science – Edmonton  
11211 142 Street NW, Edmonton, AB T5M 4A1  
Attention: Human Resources [hr@twose.ca](mailto:hr@twose.ca)

We thank all applicants in advance and advise that only those selected for an interview will be contacted. Please include availability in accompanying cover letter.