

POSTING NO.: ESSF 1642
AFFILIATION: CSU52

The Edmonton Space & Science Foundation
Line Cook
Part-Time

TELUS World of Science – Edmonton (TWOSE) is located in amiskwacîwâskahikan <math>\leq\Gamma^{\prime}b^{\prime}\leq^{\prime}b^{\prime}\Delta b^{\prime}> in Treaty Six Territory and the Métis Nation of Alberta Region 4. We are the destination to engage Albertans’ hearts and minds in science, with a mission to ignite curiosity, inspire discovery, celebrate science, and change lives.

Our guests are diverse and so are we. TWOSE is deliberate in building a culture that is diverse, equitable, and inclusive. Science is for everyone, and we need team members with diverse perspectives, identities, abilities, and expressions. As such we encourage Black, Indigenous, and racialized peoples, persons living with disability and neurodiversity, women, sexual and gender minorities, and members of all minority groups to apply.

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 proactive and passionate about working in a kitchen environment while serving guests.

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

DUTIES AND 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 Purple Pear Restaurant.
- 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:

- 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.
- Food Safe certification.
- 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.

Note: A clean Police Information Check including the vulnerable sector is a condition of employment for successful candidates. The check must be completed prior to commencement of work and is the financial responsibility of the candidate.

Wages: \$17.28-\$21.42 per hour based on 2017-2022 Collective Agreement (PT130).

Hours of Work: Up to 30 hours per week based on operational need. Must be available weekdays, weekends, and evenings.



✉ WWW.TWOSE.CA

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Opening Date: March 24, 2023

Closing Date: March 31, 2023 or until suitable candidate found

How to Apply: hr@twose.ca

Please include cover letter and resume in one document. We thank all applicants and advise that only those selected for an interview will be contacted.

LAT 53° 33' 40" N LON 113° 33' 50" W