

- Begin each day by opening or closing the kitchen according to our high standards, ensuring all necessary supplies are readily available to create an exceptional menu for our guests.
- Show off your culinary skills by preparing our delectable recipes with precision, paying attention to portion controls and presentation. Serve menu items that consistently meet our established standards and practices.
- Take pride in maintaining the quality and safety of our food. Implement necessary sanitation measures to handle and prepare ingredients, ensuring the highest standards of cleanliness and hygiene are met.
- Create an inviting work environment by keeping everything clean and organized. From walk-in coolers to storage areas, you'll take care of sweeping floors, sanitizing surfaces, and properly storing food items. You'll also contribute to the general maintenance and detailed cleaning of equipment.
- Collaborate closely with the Manager to maintain inventory control. Anticipate and communicate potential shortages in advance, ensuring a seamless flow of operations.
- Engage visitors and coworkers with a positive and professional demeanor, creating a warm and welcoming atmosphere.
- Master the use and maintenance of all equipment in the Purple Pear Restaurant, ensuring their proper functioning and longevity.
- Embrace flexibility and be ready to assist in various food service positions as required, showcasing your versatility and willingness to contribute to the team's success.
- Delight guests with exceptional customer service by confidently addressing their inquiries and providing valuable information about our facility, enhancing their overall experience.
- Embrace any other duties that may arise, showcasing your adaptability and commitment to ensuring a smooth and enjoyable dining experience for all.

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.
- 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.
- A desire to improve and grow.

Education:

- 2 years' experience in a fast-paced kitchen environment.
- Previous cash handling experience is an asset.



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- 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.
- Demonstrated knowledge of food and catering trends, quality, production, sanitation, food cost controls, and presentation.

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: \$18.32- \$22.59 per hour, based on the 2023-2024 Collective Agreement (PT 130).

Hours of Work: Up to 30 hours each week. Must be available to work a variety of shifts including weekdays, weekends, evenings, and holidays.

Opening Date: April 10, 2024

Closing Date: April 17, 2024, or until a suitable candidate is 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