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POSTING NO.: ESSF 1779 AFFILIATION: CSU52

# The Edmonton Space & Science Foundation Line Cook (up to 2) Temporary Part Time (Until September 30<sup>th</sup>, 2025)

Located in the heart of amiskwacîwâskahikan ⟨Г^₀b·f ⟨¬ó-l¹∆b⁻ in Treaty Six Territory and the Métis Homeland, at TELUS World of Science – Edmonton (TWOSE) we are a catalyst for lifelong learning, creating a community of curious minds through immersive experiences and connections with the wonders of science.

We take pride in building a culture that is diverse, equitable, and inclusive. Science is for everyone, and the Science Centre team is as diverse as our guests. 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.

Be part of an organization that values diverse perspectives, identities, abilities, and expressions. From cosmic discoveries through telescopes to 'Aha!' moments under microscopes, join the Science Centre team as we work towards our vision of becoming the trusted hub of science engagement, pushing boundaries and igniting curiosity.

## **POSITION SUMMARY:**

Join our Food Services team and be part of an exciting and dynamic kitchen environment! As a Line Cook, you'll have the opportunity to prepare delicious and high-quality food, ensuring it's served in a timely and consistent manner.

Get ready to thrive in a fast-paced and high-pressure work setting, where your skills will shine. We prioritize health, safety, and exceptional customer service, so you'll play a crucial role in maintaining our organizational standards. Collaborate with a supportive team and bring your proactive attitude to create a fun and engaging workplace for everyone.

As a Line Cook, you'll have the autonomy to excel in your role with minimal supervision. If you're passionate about the culinary arts and enjoy serving guests, this is the perfect job for you. Don't miss out on this fantastic opportunity to showcase your skills and be part of a rewarding kitchen experience in the Purple Pear Restaurant.

## **DUTIES AND RESPONSIBILITIES:**

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



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- 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.



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# **Education:**

- 2 years' experience in a fast-paced kitchen environment.
- Previous cash handling experience is 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.
- 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, some evenings, and holidays.

Opening Date: June 3,2025 Closing Date: June 10, 2025

How to Apply: <a href="mailto:hr@twose.ca">hr@twose.ca</a>

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