

The Oakham House Kitchen, inside the Student Campus Centre (SCC), is looking to hire:

Part-time Cook

Are you looking to join a workplace that you don't just work for, but are a part of? A team where your input, work, and successes are valued, and your voice is heard? Are you looking to join a diverse team of likeminded individuals focused on the values of hospitality, service, teamwork and integrity? If you answered **YES** to any of these questions, we encourage you to apply.

GENERAL DUTIES

- Prepare menu items as per the Ryerson Student Centre's specification and customize as required.
- Ensure that the assigned workstation is fully prepped, stocked and organized at the beginning and end of each service.
- Responsible for learning the menu and all food preparation techniques.
- Responsible for learning and execution of service on all stations and shifts in the kitchen.
- Responsible for minimizing wastage by using methods outlined during training and according to protocol.
- Assist with dishwashing, garbage and recycling removal and putting away deliveries as required.
- Maintain communication with the lead hand regarding menu item countdowns, specials and any other relevant menu and service information.
- Ensure health and safety standards are upheld. Ensure cleanliness and sanitation to promote food safety, kitchen safety and prevent accidents, injury and food born illness.
- Ensures the proper rotation of inventories to minimize food waste and spoilage.
- Ensuring the highest standards are met for both food quality and cleanliness.
- Ensure that you are clean, well-groomed, and correctly attired in accordance with the kitchen guidelines outlined in the handbook.
- Other duties as assigned.

QUALIFICATIONS

- Physical Demands - Standing, walking, reaching, bending, twisting, Sweeping, mopping, scrubbing.
- Repetitive Action - Prepare/cook food.
- Working Conditions – Indoors, hot and cold. Occasional outdoor activities.
- Ability to work under pressure.
- Basic written and verbal communication skills.
- Ability to work as a team member.
- Organizational skills.
- Open to learning.

HOURS 15-24 (Max 35hrs/week)

Compensation: In accordance with **the Collective Agreement.**

Equity Statement:

The SCC aims to achieve and maintain a representative workforce for all employees by actively seeking to attract individuals of diverse backgrounds while affirmatively addressing the historic under-

representation of marginalized communities, including but not limited to, Indigenous peoples, Black people, people living with disabilities, racialized people, LGBTQ+ people and women.

Persons with Disabilities:

Persons with disabilities are encouraged to come forward at any stage of the recruitment process to request accommodations, if needed. Members of our team will consult and create processes that provide individuals with disabilities the best possible recruitment experience.

COVID-19 Vaccination:

We are committed to the health and safety of our staff and our customers. Employees are required to provide proof of a full course of vaccinations against COVID-19.

Applying:

We thank all who apply, however only qualified candidates will be contacted for an interview. Please submit resume and cover letter (One document in Word or PDF Format) with heading **PT Line Cook Spring 2022** to jobs@ryersonstudentcentre.ca No phone calls please.