

## Job Description

# General Worker / Food Prep Worker

### Food Prep Worker - Responsibilities:

- Have the ability to demonstrate a complete understanding of the required menu
- Knife skills : techniques to hold knives safely, secure work surface, handle cutting board, cut fast
- Perform food preparation processes: marinating, seasoning, chopping, dicing, cutting, slicing vegetables
- Maintaining appropriate portion control and consistently monitoring food levels on the line
- Consistently following the proper recipes and procedures
- Preparing food throughout the day as indicated in the booklets guidelines
- Consistently and accurately using prep sheets, road maps, cleanliness list, and station checklists
  
- Adhering to high standards regarding food preparation, cleaning and sanitation
- Requires to be on their feet working while clocked in, unless on break
- Completing cold food preparation assignment accurately, neatly, and in a timely fashion
- Anticipating and reacting to other departments' requests
- Have the ability to develop positive working relationships with other unit employees
- Work as part of a team by helping others as needed or requested
- Be able to adapt to changing priorities with a sense of urgency
- Be able to follow instructions for recipes
- Perform other duties as assigned

### Profile :

- Ability to work in cold rooms for extended periods (below 50°F - 10°C)
- Ability to read in English, write in English, speak in English
- Good knowledge of HACCP is an asset (training will be provided otherwise)
- 1 year experience in a similar position
- Ability to handle pressure in a fast paced environment
- Ability to work on weekends

Salary : \$11.80 / hour – 40 hours a week

Shift : 7 am – 3.30 pm

Permanent full time (can be part time as well if successful candidate has several employers)

To apply : send CV to [recruit.canada@newrest.eu](mailto:recruit.canada@newrest.eu) (reference – EYYZ – Slicing)