

SAIT Students' Association

Job Description



Job Title:	<i>Line Cook</i>
Reports to:	<i>Manager, Head Chef</i>
Direct Reports:	<i>N/A</i>
Position Type:	<i>Part-Time, Hourly</i>
Category:	<i>Hourly</i>
Travel Required	<i>N/A</i>
Location of Work	<i>Saitsa The Gateway –SAIT Main Campus and various Truck locations</i>

Job Purpose

The Part Time Kitchen Line Cook will be responsible for collaborating with the Gateway team in maintaining high standards in food service, customer experience, product knowledge and safety. This hourly position will start (May 15th) and be reviewed in sept 2024 with additional work on a Food Truck. It is a Part-Time position of 20-30 hours per week, with some weeks having more shifts due to festival event shifts. Event Shifts may require overnight shifts for out of town festivals/Events. Must be able to work evening weekend to accommodate events (evening shifts may go as late as 2am) and Preference will be given to SAIT Alumni. email chris.perrault@edu.sait.ca with your resume.

Duties and Responsibilities

Line Cook Responsibilities

Food Execution

- Efficiently and effectively able to work all Kitchen Stations.
- Ensuring quality of products being served.
- Ensuring standards are being set and followed while on shift.
- Following recipes accurately and to specifications.

Kitchen Cleanliness

- Keeping a tidy workspace and maintaining health standards at all times
- Maintaining all Back of House equipment on a regular basis.
- Working as a Team
- Helping with all tasks within the venue or truck outside of regular duties.
- Offering assistance to any staff member or patron who needs it.
- Working with SAITSA's core values in mind.

Other duties, as requested by Chef, Sous Chef or Food and Beverage Manager.

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Qualifications

Education

High School Diploma

Professional designation

None

Knowledge, skills and abilities

- Open availability
- Responsible and dependable
- Good Communication
- Ability to accept and give feedback
- Friendly disposition
- Desire to learn
- Enthusiastic
- Organized

Certifications

- Food Safety
- WHIMIS

Bonus Certifications

- First Aid
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Experience

Working in busy Kitchens

Working Environment

Working environment is primarily in a climate-controlled environment with minimal safety/health hazard potential. Willingness to work some evenings/weekends during high demand periods and or not limited to Food Truck shifts. Minimal overnight travel for event shifts.

Approved by:	<i>Executive Director</i>
Date approved:	

Saitsa.com

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Reviewed:	
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