
Job Title: Line Cook B (Part Time)

Reporting to: Lead Hand on Duty

Location: Ryerson Student Centre

Posting Date: Friday July 15th, 2016

This part-time position is included under the currently Collective Agreement with OPSEU Local 596, Unit 2.

As a member of the Ryerson Student Centre team, you will conduct yourself with integrity, and are committed to providing the best possible customer service to Ryerson students, staff, faculty and external clients.

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 every meal period;
- Responsible for learning the menu and all food preparation techniques;
- Responsible for minimizing wastage by using methods outlined in training and the food manual;
- Keep areas clean at all times to prevent injury and bacteria growth;
- Assist with dishwashing, garbage and recycling removal and putting away deliveries as required;
- Maintain communication with service staff in regards to menu item countdowns, specials and any other relevant menu information;
- Ensure health and safety standards are upheld;
- Ensures the proper rotation of inventories to minimize food waste and spoilage;
- Ensuring the highest standards are met for both food quality and cleanliness;
- Maintain a current Food Handlers Certification;
- Ensure that you are clean, well-groomed, and correctly attired in accordance with municipal health regulations
- Comply with all applicable laws of Canada, the Province of Ontario, and the City of Toronto including but not limited to those regulations provided by Toronto Public Health, the Alcohol and Gaming Commission of Ontario, the Ministry of Labour, the Ministry of Agriculture and Food, and the Ministry of Health;
- Other duties as assigned;

QUALIFICATION

- Physical Demands - Standing, walking, reaching, bending, twisting
- Repetitive Action - Prepare/cook food, stock and rotate product in display case, unload deliveries, operate and clean all equipment and tools.
- Working Conditions - Inside, Cold, Hot
- Safety Risk Factors - Twisting, slippery floor surfaces, cluttered floor surfaces, toxic exposure, nuisance dust, hot cooking surfaces and equipment, fumes, sprays, hazardous cleaning solutions, operation of department equipment.
- Machines, Tools, Equipment - Food processor, grill, slicer, warmer, fryer, smoker, ovens, knives, kitchen utensils, electric scales, mixer, shrink film wrapper, power jack, pressure washer, trash compactor



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www.ryersonstudentcentre.ca

Job Title: Line Cook B (Part Time) cont'd

HOURS: 12-24 hours per week

COMPENSATION: \$14.53 per hour to start in accordance with the Collective Agreement

EQUITY STATEMENT

The Ryerson Student Centre is committed to employment equity and encourages applications from diverse communities, including: Aboriginal people, persons of colour, persons with disabilities, members of the queer community, Transgender people and women.

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.

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 is acceptable) to Michael Leary, Chef at jobs@ryersonstudentcentre.ca [Subject Line - Line Cook A (Full Time)] by Friday August 19th, 2016 at 5:00 pm. No phone calls please.