



The Tri Town Ski and Snowboard Village is looking to hire for the position of Canteen/Kitchen Supervisor

Kitchen duties will include:

- Scheduling and supervising staff
- Assist in the orientation and training of any new volunteers
- Responsible for opening and closing duties
- Maintain food inventory, including shopping and ensure all weekly orders are placed, received, and effectively stored
- Ensure kitchen is clean and sanitized, execute daily and weekly cleaning projects
- Establish and maintain a healthy working relationship with volunteer staff and Kitchen Sub-Committee
- Ensure the kitchen and equipment is stocked, clean and ready for business at all times
- Ensure chalet is kept clean at all times

Requirements

- Must have own transportation
- Must be willing to obtain Food Handlers and Smart Serve Certifications
- This position requires light physical labour throughout the day

Beneficial Qualifications

- Punctual and organized
- Exceptional decision-making skills and ability to multi task
- Enthusiastic, positive and outgoing
- Able to take initiative and work unsupervised and within a team
- Communication skills
- Demonstrate personal integrity and honesty
- Able to problem solve
- Responsible and professional

This position will be for 14 weeks (end of December to the end of March) and approximately 25 hours/week (Friday, Saturday and Sunday, plus some weekday hours as required)

Salary - \$18/hour

Interested applicants can submit a resume to info@tritownskivillage.ca by December 9th

Only successful applicants will be contacted.