



## **Hiring:** Kitchen Assistant

The West End Food Co-op (WEFC) is a widely recognized local co-operative, offering community-level services and programming, including a local food grocery store, community kitchen, and farmers' market. Our members include eaters, producers, workers, and community groups. **NOTE: This is a funded employment training opportunity for qualified candidates who are registered with Miziwe Biik Aboriginal Employment and Training before the hiring process is complete.**

## **Position Summary**

The Kitchen Assistant is someone passionate about delicious baked goods & fresh prepared food. This position involves working within our kitchen in a co-operative team approach environment. In addition, this position involves working at markets and special events, including being a part of running the outdoor bake oven.

**Location:** 1229 Queen Street West, Toronto ON (main) and offsite events when required.

## **Kitchen - Report to Kitchen Supervisor**

### Roles and Responsibilities include:

- Set up and prep of ingredients for the production bakery
- Baking on Mondays at the outdoor bake oven at the Sorauren Farmers' Market and other special events.
- Preparing bake goods and other prepared foods to sell at the store, market, and special events, with specific focus on baked goods.
- Ensuring appropriate labeling, packaging, signage, and display of product
- Maintaining the cleanliness and visual appearance of the Co-op Kitchen and its related activities.
- Contributing to an environment of positive employee relations and active employee involvement.

### Qualifications:

- Previous baking and food preparation experience in a professional setting an asset
- Previous food production experience for catering, banquet an asset
- Previous food sales experience with excellent customer service will be considered an asset
- Previous experience with working an Wood Fired Outdoor Bake Oven considered an asset.
- Familiarity with basic kitchen skills
- Familiarity with baking techniques

- Familiarity and experience with traditional baking techniques as well as gluten free and vegan products
- Willing to gain expertise in applying rigorous public health standards (previous experience an asset)
- Ability to prioritize tasks well, work within a fast-paced environment
- Can lift up to 50lbs
- Ability to maintain a positive attitude and to be an active team player
- Availability to work on weekends as well as during the week
- Understanding of co-op values and appreciation of operating within a cooperative work environment
- A passion for learning about food and food security issues
- Ability to be respectful and welcoming to a widely diverse member base, regardless of income levels, abilities, age, cultural, ethnic background, or gender identity
- Experience working with handling cash an asset
- Knowledge and understanding of organic and health foods
- Familiarity with Parkdale and the food issues that residents face will be considered an asset
- Able or willing to ride a bike with a trailer is an asset
- **Food Handler Certification required within two months of starting the position**
- **Registration with Miziwe Biik Aboriginal Employment and Training required**

The applicant will begin ideally starting April 2nd 2018, with the contract ending March 31<sup>st</sup> 2019 with the possibility of extension.

All Applicants are encouraged to apply to [jobs@westendfood.coop](mailto:jobs@westendfood.coop) by March 26<sup>th</sup> 2018 detailing their previous experience and why they think they are a good fit for the job.

### **Compensation**

Subject to Government funding this is a full time 52 week contract position commencing as soon as possible, with a total of 35 hours a week, at the rate of \$16.00 per hour.

Thank you to our sponsors for providing funding for this position.

