



Kitchen Helper

Company Profile

At Prairie Meats LP, we are an entrepreneurial and progressive Saskatchewan based company that provide high quality retail and food service products. Located in Saskatoon, SK, we pride ourselves in offering challenging and rewarding careers where employees are able to focus on quality, customer service and teamwork.

Position Summary

The Kitchen Helper prepares food products for sale and provides excellent service to customers to support product selection and to provide courteous and expert advice to inquiries in the Bistro/Kitchen.

Key Accountabilities

Accountability: Food Preparation (50% of time)

- Cleans portions, cuts and/or peels various food items to prepare for cooking and/or serving
- Weighs, measures and mixes ingredients according to standardized recipes using various kitchen equipment and utensils
- Portions and arranges food appropriately for displays or customers
- Carries out proper food preparation practices including regulating temperatures, preparing cold items, basics of sandwich and salad making
- Complete assigned food preparation duties within timeframes established for each task
- Other duties as may be assigned

Accountability: Cooking (30% of time)

- Prepares a variety of food products according to customers' orders or supervisor instructions, following approved procedures and recipes
- Use a variety of cooking methods when preparing all food products including braising, baking, roasting, broiling, frying and steaming
- Observes and tests food using proper methods and equipment to ensure it is cooked or prepared according to the outlined specifications
- Complete all cooking duties within timeframes established for each task
- Other duties as may be assigned

Accountability: Safety (10% of time)

- Uses all equipment safely and according to outlined directions

- Applies safe principles and procedures of sanitization, food borne illness, temperatures and food storage
- Rotates and stores food to prevent spoilage
- Must participate in all Safety Toolbox Meetings
- Must understand the employee's rights and responsibilities with regards to safety
- Other duties as may be assigned

Accountability: Sanitization (10% of time)

- Cleans and maintains work areas, equipment and utensils
- Complete all sanitization duties within timeframes and criteria established for each task
- Other duties as may be assigned

Skills and Competency Requirements

- Strong customer focus to provide prompt and effective service to customers
- Organize and prioritize tasks to ensure successful and efficient completion
- Work independently while following precise instructions and formulas
- Communicate effectively with staff and customers
- Be an effective team player to achieve set out goals and contribute to a positive workplace
- Follow health and safety rules and practices

Knowledge, Experience and Education

- A minimum of one year experience in the food service or production industry
- Specialization training and courses in Commercial Cooking and Food Safe principles
- Knowledge of food preparation including regulating temperatures, preparing cold items, basics of sandwich and salad making
- Experience using food processing equipment

Application deadline: 2021-07-26

Job Type: Full-time

Benefits:

- Dental care
- Disability insurance
- Employee assistance program
- Life insurance

- Store discount

Schedule:

- 8 hour shift

Experience:

- Culinary: 1 year (preferred)

Work remotely:

- No