



Food Preparation

As a member of our Fresh Foods Team you will have a positive impact on sales and customer satisfaction through your passion for food and pride in your environment. You will also have a positive impact on business efficiency through inventory management and loss reduction.

Your role will include assisting customers during their shopping experience by providing information on products and services, addressing customers' special needs and delivering to them a delicious range of fresh foods.

Together with your teammates, you will be responsible for the production of prepared foods including café menu items, packed retail items, prepared meal options and specialty orders.

You will ensure a positive company image through adherence to our Customer Service Charter and Business Policies & Procedures.

Above all else, you will ensure the safety of our customers through your applied knowledge of safe food-handling procedures.

Food Preparation

REQUIREMENTS:

- Valid Worker Health and Safety Awareness Certificate
- Valid WHMIS Course Completion Certificate
- Valid Food Handler Training Certificate
- Excellent communication skills
- Ability to work as part of a team and independently
- Ability to follow instructions and procedures
- Ability to sell proactively
- Effective time management skills
- Strong work ethic and integrity
- Ability to visually examine products for quality and freshness
- Ability to lift up to 50 pounds / 23 kilograms
- Ability to work in hot / cold environments
- Ability to stand for long periods of time
- Uniform requirement
- Reliable transportation

GENERAL DUTIES:

- Provide immediate and undivided attention to each customer.
- Follow through on all customer questions and requests.
- Provide customers with consistent and exceptional service.
- Keep the department and display areas clean and organized.
- Record-keeping.
- Adherence to applicable health and sanitation procedures, as well as safe work practices.
- Assist management in theft prevention measures.
- Support store and resort programs.
- Answer department telephone calls promptly and with excellent phone etiquette.

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PRIMARY DUTIES:

- Production of all prepared foods, including:
 - inventory rotation
 - proper storage and handling of product
 - thawing / defrosting
 - following recipes
 - cooking and finishing
 - product presentation and display
 - department cleaning and sanitation
 - product and supplies ordering

SECONDARY DUTIES:

- provide support to Fresh Foods Counter Attendant
- provide support to Baker
- provide support to café

EQUIPMENT:

- Convection Oven (with steam injection)
- Combi Oven
- Induction cooking
- Manual Proofer
- Dough Sheeter
- Bread Slicer
- Tray Wrapper
- Meat Slicer
- Digital Scale
- Variety of small appliances for food preparation

This job description is intended to describe the general requirements and duties for the performance of this job. It is not a complete statement of duties, responsibilities or requirements. Other duties not listed here may be assigned.