



Kitchen Staff (3 Positions)
Purple Woods Maple Syrup Festival
March 9 to April 8, 2018

SUMMARY

This is a seasonal position, required to work before and during the Purple Woods Maple Syrup Festival from February to April (Festival dates are March 9, 10, 11, 14, 15, 16, 17, 18, 24, 25, April 7 and April 8) (closed for Easter from Friday March 30th to Sunday April 1st). **A mandatory half-day training and orientation session is planned for Saturday March 3, 2018.**

The Kitchen Staff are responsible for the organization of food preparation and serving associated with the delivery of the community pancake program at Central Lake Ontario Conservation's annual Purple Woods Maple Syrup Festival. This position will be responsible for working at a variety of stations preparing food, serving, waste management and cleaning to maintain a safe and productive work environment. You will work alongside community volunteers in our state of the art kitchen with a view from the Oak Ridges Moraine. You will contribute to an orderly sanitized kitchen and follow proper food handling techniques as per the Region of Durham's Food Safety Training and Certification Program course manual. You will also comply with CLOCA policies, procedures, vision and fundamentals and perform other tasks as assigned. Kitchen Staff will also be required to contribute to general housekeeping duties and promote Central Lake Ontario Conservation as a lead agency in watershed protection and stewardship.

You will attend an on-site training in equipment operations as part of the half-day training and orientation session. You will also be required to complete a mandatory online health and safety and personnel training program. The position requires the individual to stand and work in an indoor kitchen environment about 100% of the time.

The Kitchen Staff report to the Kitchen Supervisor. The Festival hours of operation are 9:30 a.m. to 2:30 p.m. The employee is expected to report to work for either the early shift 7:30 a.m. to 3:30 p.m. or the late shift 8:30 a.m. to 4:30 p.m. with one half-hour break.

Wage: \$14.00 per hour

Location: Purple Woods Conservation Area, 38 Coates Road East, Oshawa, Ontario (at Simcoe Street)

Qualifications and Experience:

- 1) Excellent customer service.
- 2) Food preparation experience.
- 3) Food Handling Certification.
- 3) Able to work in a fast paced environment.
- 4) Able to work as part of a team and independently.
- 5) Fluent in English, a second language is an asset.

Please **email** your **resume** to:
Ms. Yvonne Storm, Education Instructor ystorm@cloca.com
by **Friday, January 26th at 4:30 p.m.**

We thank all applicants for their interest; however, only candidates under consideration will be contacted. Central Lake Ontario Conservation is an equal opportunity employer in accordance with the Accessibility for Ontarians with Disabilities Act, 2005 and the Ontario Human Rights Code. CLOCA will provide accommodations throughout the recruitment, selection and/or assessment process to applicants with disabilities. Personal information provided is collected under the authority of The Municipal Freedom of Information and Protection of Privacy Act.