

## Career Opportunity: Part-Time Kitchen Staff – Team Member



*Are you passionate about your work and looking for a way to apply your skills and talents in a meaningful way? Do you have the membership skills to jump into an organization in the midst of exciting and transformational change?*

At Lions Foundation Canada Dog Guides (LFCDG) we help people with medical or physical disabilities lead independent lives by providing them with a dog guide at no cost to support them in their daily lives. The school is unique in offering 7 different programs serving between 150-200 new clients annually and supporting over 1100 active clients. The school operates out of our central location in Oakville, ON and a breeding and training facility in Breslau, ON with plans to move to our new leading edge facility in late 2023.

### **The Opportunity:**

Kitchen Staff – Team Member:

The Team Member's role is a well-rounded position that covers multiple duties in the kitchen. Reporting to the Kitchen Lead, the team member is responsible for the preparation and proper handling of food that is housed at the Lions Foundation of Canada Dog Guides (LFCDG) facility. This is an active working position, cleaning and upkeeping of the kitchen and seating area is crucial. This is a physically demanding role requiring the majority of time spent standing, lifting, and bending.

### **Key Responsibilities:**

Team Member Duties:

- Preparation and proper food handling
- Setting up and stocking stations with all necessary supplies
- Under the guidance of the Kitchen Lead, preparing food for service (e.g., chopping vegetables, butchering meat, or preparing sauces)
- Providing a proper guest experience as you serve
- Cleaning all surfaces inside and outside the kitchen area
- Taking care of leftover food
- Adhere to food safety guidelines
- Proper care and maintenance for all kitchen equipment
- Organizing and storing ingredients in their respective areas
- Reporting to the Kitchen Lead if any issues or food safety violations are noticed
- Any additional tasks asked by the Kitchen Lead

### **You will bring to the opportunity:**

- At least 6 months of cooking experience, including an excellent understanding of various cooking, methods, ingredients, equipment, and procedures
- Accuracy and speed in executing assigned tasks
- Willingness to do a variety of tasks, including cooking, dishwashing, serving
- Strong hospitality skills
- Commitment to teamwork
- Passion for food making and meal prepping
- Confidence and willingness to learn

## Schedule

- Early Morning Shift (6:00 AM – 11:00 AM)
- Afternoon Shift (10:00 AM – 6:00 PM)
- Evening Shift (1:00 PM – 6:00 PM)

## Assets but not requirements

- Food Handlers Certificate
- Safe Serve License
- Any experience in previous kitchen/serving positions

## Location

- Oakville, ON

Please forward a cover letter and resume to [hr@dogguides.com](mailto:hr@dogguides.com)

**\*Applicant must include the shifts they are interested to work in the email\***

Pay Rate: \$15.50/hr

*Lions Foundation of Canada Dog Guides is committed to employ people from diverse backgrounds and we actively demonstrate inclusiveness through fair, equitable and accessible hiring practices. We recognize the strength that comes from different experiences, backgrounds and perspectives and welcome candidates who identify as visible minorities, Indigenous people, persons with disabilities, and persons within the LGBTQ+ community. We feel it is important as an organization that all people have access and opportunity to be employed, to be valued and to be respected. Accommodations for job applicants with disabilities will be provided upon request during the recruitment, assessment, selection and placement process. Alternative format available on Request.*