

Hiring Form – Wesco Foods

Job Position: Culinary Kitchen Manager.

Job Type: Part Time, Full Time, Summer Job, Career opportunities.

Salary: \$20.00 – \$22.50 per hour

In Port Alberni, BC.

*Wesco Foods is a food production team that serves locals and tourists by giving access to foods made from our Local agricultural system in the ACRD region of BC. We are a one-of-a-kind grocery store destination, and we operate directly from the Local Food Hub at the Dock + where **local produce are processed & specialty food products essentially made from organic or naturally grown in BC.** At our Kitchen and at our store location, we encourage communication, engagement, and teamwork as we foster local relationships to give the best work experience to our employees. We highly encourage creativity, innovation, care, excellence, passion, and humility.*

*We are an engaged corporation that acts as a sovereignty association representing local food producers. We are advocates in the **development of our region's food security, agri-food initiatives and investments, organic growth incentives, soil regeneration and climate change actions.** We do so by connecting with local producers and food developers and offering them accessibility for their produce and/or products via our food store location.*

JOB SUMMARY

Accountable for overall success of the daily kitchen operations. Exhibit culinary talent by personally performing cooking tasks and managing all food related functions. Works to continually improve the functionality of the clients and customers satisfaction. Self-supervises all kitchen areas to ensure consistent, high-quality production in the kitchen. Responsibilities in guiding and developing the food production goals, including direct reports of inventory/production/orders to & from the store management. Must ensure sanitation and food standards are achieved.

CANDIDATE PROFILE

Education and Experience

*Food Safe Certification required

- 3 to 6 years experience in Culinary Arts, Food and Beverage, or related professional area.
- And/or
- 2-year degree from an accredited university in Culinary Arts, Hotel and Restaurant Management.

CORE WORK ACTIVITIES

Ensuring Culinary Standards and Responsibilities are Met

- Manages kitchen operations and ensures compliance with all Food & Beverage policies, standards, and procedures.
- Estimate, with the help of the distribution manager, daily production needs on a weekly basis and communicates production needs to kitchen personnel daily.
- Assist staff with all kitchen operations and preparation.
- Prepares and cooks foods of all types, either on a regular basis or for special guests or functions.
- Develops, designs, or creates new applications, ideas, or products, including artistic contributions in our food production.

- Assists the store manager in determining how food should be presented and creating decorative food displays.
- Maintains receiving and food storage standards.
- Ensures compliance with food handling and sanitation standards.
- Recognizes superior quality products, presentations, and flavor.
- Ensures compliance with all applicable laws and regulations in a kitchen.
- Follows proper handling and right temperature of all food products.
- Operates and maintains all department equipment and reports malfunctions.
- Checks the quality of raw and cooked food products to ensure that standards are met.

Leading Kitchen Operations

- Supervises and coordinates activities of other cooks and workers engaged in food preparation & processing.
- Leads shifts while personally preparing food items and executing requests based on required specifications.
- Receive food processing orders and ensure that plans are laid out to follow orders
- Utilizes interpersonal and communication skills to lead, influence, and encourage others; advocates sound financial/business decision making; demonstrates honesty/integrity; leads by example.
- Encourages and builds mutual trust, respect, and cooperation among team members.
- Serves as a role model to demonstrate appropriate behaviors.
- Maintains the productivity level of other employees.
- Ensures other employees understand expectations and parameters.
- Establishes and maintains open, collaborative relationships with Operational Staff and Clients and encourage other employees to do the same.
- Ensures property policies are administered fairly and consistently.
- Communicates performance expectations in accordance with job descriptions for each position.
- Recognizes success performances and produces desired results.

Send Resume at: wescofoods@hotmail.com

We are an equal opportunity employer. We believe in hiring a diversity in our workforce and sustaining inclusivity, people-first culture. We are committed to non-discrimination on any protected basis, such as disability or any other basis covered under applicable law. We encourage Homelessness applications under a soberness act policy with zero tolerance.