

Hiring Form – Wesco Foods

Job Position: Food Processor.

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

Salary: \$17.00 – \$19.00 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

Assist the Culinary Manager with kitchen tasks. Ensure the highest food and ingredient quality. Measure out ingredients components and properly mix ingredients to create the right formula. Will require to operate different pieces of equipment to get the final wanted product right. You will be handling different types of food produce and/or products intended to cook, cutting, preparing, and packaging them.

CANDIDATE PROFILE

Education and Experience

*Food Safe Certification required

- 1 to 3 years experience in Culinary Arts, Food and Beverage, or related professional area

CORE WORK ACTIVITIES

Ensuring Culinary Standards and Responsibilities are Met

- Maintains receiving and food storage standards. (Food Safe)
- Make sure that all raw food items received are of good quality and a proper quantity.
- Prepares and cooks foods of all types, either on a regular basis or for special guests or functions.
- Ensure that the same type of food items is stored together.
- Assists in determining how food should be presented.
- 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.
- Make sure that food items are stored and rotated properly

Kitchen Operations

- Listen and comply to managers directives.
- Follow and participate in recipe production given by the kitchen manager.
- Operate food processing equipment.
- Unpack cans and cartons.
- Setup food processing machinery at the beginning of each workday.
- Cut or slice processed products according to instructions provided.
- Monitor quality and quantity of food items.
- Participate in packaging and assembling food items.
- Check finished products for accuracy and make sure that any inconsistencies are addressed immediately.
- Pack the processed materials into boxes or plant base plastic packaging according to their types.
- Weigh processed items and place weight tags on them.
- Place packaged items into its preservation recommended containment area to keep them fresh.
- Label packaged food items appropriately.
- Assist with loading processed and packaged items onto delivery trucks and vans.
- 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.

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.