

Title

Food Prep

Reports To

Food and Beverage Manager

Summary

Working as a team helping to operate the kitchen, you will prepare and serves meals, ensuring the quality of the food and overall presentation is up to Rabbit Hill standards. You must be calm under pressure and have some experience working in a high-volume kitchen. Strong communication and interpersonal skills are essential to this position.

Job Duties

- Engaging in positive and professional interactions with guests, staff, and volunteers
- Follow all policies and procedures as set out by management
- Take and prepare food orders
- Operate grill and deep fryer
- Restock supplies as needed
- Removal of garbage and recycle when full
- Follow all safety and sanitation policies
- Other duties as assigned

Requirements

- Experience with customer service and food preparation preferred
- General knowledge pf Food Sanitation is an asset but not essential as training will be provided
- Strong interpersonal and problem-solving abilities
- Highly responsible & reliable
- Ability to lift up to 50 lbs
- Ability to work well under pressure in a fast-paced environment
- Must be at least 14 years old
- Must be available to work evenings, weekends and especially holidays
- Must have reliable transportation to Rabbit Hill as there is no transit service to our facility
- Must be able to attend training around the beginning of November
- Must be able to start work around the middle of November

Working Conditions

- Primarily in an indoor environment
- Fast paced environment that is often loud and fast-paced
- Stand, walk and remain on feet to perform job duties for extended periods of shift
- Reaching, kneeling, bending, twisting, pulling, pushing, and lifting
- Use of cleaning chemicals
- Are often exposed to hazardous situations and conditions that produce cuts or minor burns.

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- Work physically near others.
- Often exposed to hot and cold temperatures
- Often work in a noisy and distracting environment.