rabbit hill
snow resort

JOB DESCRIPTION

Kitchen Worker

REPORTS TO	Food & Beverage Manager
DEPARTMENT	Food & Beverage
POSITION TYPE	Seasonal
WAGE	Part-Time: $15 per hour to start. Full-Time: $17.50 per hour to start.
SCHEDULE	Evenings, weekends, and holidays; training in early November, start by mid-November

POSITION SUMMARY

The Kitchen Worker prepares and serves meals as part of a dynamic team, maintaining Rabbit Hill's high standards of quality, presentation, and guest service. The ideal candidate communicates well, stays calm under pressure, and thrives in a fast-paced, high-volume kitchen, bringing Rabbit Hill's values — Accountability, Innovation, Adaptability, Passion, and Community — into everyday work.

REQUIREMENTS

- Must be at least 16 years of age.
- Experience in customer service and/or food preparation is preferred.
- General knowledge of food sanitation is an asset (training will be provided if needed).
- Strong interpersonal and problem-solving skills.
- Able to lift up to 50 lbs and perform physically demanding tasks.
- Able to perform under pressure in a busy, fast-paced environment.
- Be reliable and punctual — arriving late or missing a shift without notice puts real strain on your team and other departments who have to cover the gap.
- Available for training around the beginning of November and able to start by mid-November.
- Reliable personal transportation required. Our location is not served by public transit and taxi service can be unreliable.

JOB DUTIES

- Model and promote Rabbit Hill's core values — Accountability, Innovation, Adaptability, Passion, and Community — through daily work, team collaboration, and guest service.
- Provide positive, professional interactions with guests, coworkers, and volunteers at all times.
- Take, prepare, and serve food orders promptly and accurately.

- Operate kitchen equipment such as grills, deep fryers, and food warmers safely and efficiently.
- Restock food supplies, condiments, and utensils as needed throughout shifts.
- Remove garbage and recycling when full, maintaining a clean and sanitary work environment.
- Follow all safety, food handling, and sanitation policies in compliance with Rabbit Hill's standards and health regulations.
- Contribute to maintaining a clean, organized, and guest-ready kitchen environment.
- Report hazards, incidents, or safety concerns to a supervisor or manager promptly.
- Wear the required uniform or Rabbit Hill logoed attire while on shift.
- Be willing to assist other departments as needed, especially during peak periods.
- Perform other duties as assigned by a supervisor or manager.

WORKING CONDITIONS

- Primarily working indoors in a commercial kitchen environment.
- Fast-paced, high-pressure setting, often accompanied by loud noise and frequent interruptions.
- Extended periods of standing, walking, and performing manual tasks.
- Frequent reaching, kneeling, bending, twisting, pulling, pushing, and lifting.
- Regular use of cleaning chemicals.
- Frequent exposure to hazardous conditions that may cause minor cuts or burns.
- Frequent exposure to varying temperatures (hot cooking equipment and cooler environments).
- Working in close proximity to other staff members.