

JOB DESCRIPTION

GENERAL WORKER, FOOD SERVICES- MAIN KITCHEN

UNIVERSITY OF VICTORIA STUDENTS' SOCIETY

FUNCTION:

1. Responsible for all aspects of maintaining main dishwashing area, food preparation, handling, and clean up.

ORGANIZATIONAL RELATIONSHIPS:

1. Reports and is responsible to the Business Operations Division Manager through the Food Services Management and/or the Supervisor on duty.

ORGANIZATIONAL BACKGROUND:

1. Founded in 1964, the University of Victoria Students' Society (UVSS) is an incorporated membership based non-profit that is autonomous from the University and provides advocacy, services and events to all undergraduate students at UVic.

DUTIES:

1. Washes dishes and keeps dish area clean.
2. Helps to maintain adequate levels of stock in relevant food service areas and restocks area prior to end of shift for the following shift.
3. Ensures a high standard of cleanliness in food services and customer areas.
4. Adheres to and maintains Health Department standards and by-law regulations.
5. Assists in food preparation.
6. Other related duties as assigned by Food Services Management and/or Supervisor on duty.

QUALIFICATIONS:

1. Must be a member in good standing of the University of Victoria Students' Society.
2. Experience working in a high volume food establishment is desirable.
3. Commitment to a high level of customer service is required.
4. Must be able to work as part of a team.
5. Foodsafe Level I certificate is required.

This is a student job and is a unionized position with the United Steelworkers. The University of Victoria Students' Society is an equal opportunity employer