

JOB DESCRIPTION  
**GENERAL WORKER - MAIN KITCHEN**  
**BUSINESS OPERATIONS DIVISION**  
UNIVERSITY OF VICTORIA STUDENTS' SOCIETY

**FUNCTION:**

1. Clean and organize main dishwashing area, and prepare, handle, and clean up food.

**ORGANIZATIONAL RELATIONSHIPS:**

1. Reports and is responsible to the Main Kitchen Supervisor, ACDP, Sous Chefs and Food Services Manager, but under the overall authority of the General Manager.

**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. Wash dishes and keep dish area clean.
2. Maintain stock in relevant food service areas and restock area prior to end of shift.
3. Ensure a high standard of cleanliness in food services and relevant areas.
4. Adhere to and maintain Public Health Act, Food Premises Regulations.
5. Notify the appropriate Supervisor of any issues.
6. Assist in food preparation when needed.
7. Assist in bussing hallways when needed.
8. Other related duties as assigned.

**QUALIFICATIONS:**

Required:

1. Must be an active member in good standing of the University of Victoria Students' Society (registered in undergraduate classes).
2. Valid FOODSAFE Level I certificate.
3. Dedicated to a high level of customer service.
4. Must be able to work as part of a team.
5. Must be punctual and reliable.
6. Ability to work independently with little supervision.

Preferred:

1. Experience working in a high volume dish area.

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