



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

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Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/04/28

Production Assistant (Cook)

Job ID	373231-1-3446	
Web Address	https://careers.indigenous.link/viewjob?jobname=373231-1-3446	
Company	Toronto Metropolitan University	
Location	Toronto, ON	
Date Posted	From: 2023-05-10	To: 2050-01-01
Job	Type: Full-time	Category: Education

Description

About Toronto Metropolitan

At the intersection of mind and action, Toronto Metropolitan University is on a transformative path to become Canada's leading comprehensive innovation university. Integral to this path is the placement of equity, diversity and inclusion as fundamental to our institutional culture. Our current academic plan outlines each as core values and we work to embed them in all that we do. We welcome those who have demonstrated a commitment to upholding the values of equity, diversity, and inclusion and will assist us to expand our capacity for diversity in the broadest sense. In addition, to correct the conditions of disadvantage in employment in Canada, we encourage applications from members of groups that have been historically disadvantaged and marginalized, including First Nations, Metis and Inuit peoples, Indigenous peoples of North America, racialized persons, persons with disabilities, and those who identify as women and/or 2SLGBTQ+. Please note that all qualified candidates are encouraged to apply; however, applications from Canadians and permanent residents will be given priority. In April 2022, the university announced our new name of Toronto Metropolitan University, which will be implemented in a phased approach. Learn more about our next chapter.

About University Business Services

University Business Services (UBS) is a division of the Office of the Vice President Operations and Administration and provides a number of different services to students, staff, faculty and guests of the University. Their mission is to provide and promote revenue generating services which support the academic mission of the University in a way that remains flexible and responsive to the changing needs of the University. UBS comprises several business units including Campus Store, Duplicating and Printing Services, Parking Services, OneCard Office, Food Services, Events and Space Reservation Services and the Urban Farm.

The Opportunity

The cook is responsible for the preparation of ingredients for menu items as set by the chef for the Hub cafeteria or the student residence. Additional responsibilities will include:

- Safe operation of standard kitchen equipment
- Maintaining clean and organized work stations
- Following all food handling standards to maximize food safety
- Working collaboratively with team members

Responsibilities

- Takes and prepares food orders where applicable, produces menu items for retail, residence and catering menus/events, adhering to food preparation standards.
- Assists in food preparation and keeps assigned work areas clean and tidy
- Supports the university's mandate on local sourcing and sustainability

There are twelve cook positions available.

Qualifications

- Successful completion of a secondary school diploma
- Six (6) months of related experience in food production in a catering and/or retail food production organization,

including producing baked food items from scratch.

- Food Services Industry Toronto Public Health Food Handlers certification and Smart Serve Ontario certification are an asset.
- Previous experience preparing a variety of food items for retail menus or catering events adhering to food preparation standards (e.g. sandwiches, bagels, hot entree items, beverages, salads, vegetables and garnishes, soups, baked goods, desserts, and special function plates and platters)
- Experience performing kitchen/cafeteria maintenance duties (e.g.; stocking food service areas, operating kitchen equipment, cleaning work areas etc.) and familiarity with various kitchen equipment and operations.
- Experience working with standardized recipes and basic math skills.
- Good communications skills are required to effectively interact with customers in a professional manner.
- Ability to work in a fast-paced environment independently and as an effective team player is required.
- Excellent interpersonal and client service skills, including tact and diplomacy, to ensure efficient and effective support for members of the university community.
- The incumbent must be comfortable being exposed to undesirable and disagreeable conditions when working in a kitchen environment, with heat, fumes, odours and noise and the potential for minor cuts and burns if safety procedures are not followed.

Additional Information

Position Numbers 20001217+
Number of Positions 12
Reports To Manager, Food Services
Vacancy Type TERM
Employee Group OPSEU
Work Location On-campus (various locations depending on department)
Start Date Mid to late August - early September 2023
End Date April 27, 2024
Hours of Work 36.25 hours per week This position will have a continental work week, including rotating shifts as required with flexible work schedules depending on operational needs.
Grade and Step Grade 2, Step minimum to Step 3
Salary Scale \$ 38,630.65 - 42,212.78 (Hiring range).
Application Close Date August 4, 2023

Notes:

- Applicants who do not meet all of the posted qualifications may, upon the University's sole discretion, be considered to fill the vacancy on an underfill basis.
- Candidates must have a demonstrated record of dependability/reliability and a commitment to maintain confidentiality.
- The successful candidate must be willing and able to change work locations throughout the university campus based on operational requirements.
- As part of the selection process, candidates may be required to complete an occupational assessment.
- Applications will only be accepted online through TMU's careersite.

For more information, visit [Toronto Metropolitan University for Production Assistant \(Cook\)](#)