



Canadian Summer Jobs (CSJ): Job Title: Kitchen Worker

Tasks and Responsibilities

- Assist with daily food preparation of the program meals and in the preparation and distribution of the meal program.
- Assist with the weekly food delivery (help onsite with sorting, stocking, and maintaining kitchen inventory for the meal Ensure dishes are cleaned and dried according to City of Toronto Public Food Handling Standards.
- Ensure dishes are cleaned and dried according to City of Toronto Public Food Handling Standards.
- Ensure the kitchen floors, counters, cabinets are properly cleaned and maintained on a daily basis.
- Get food items from the food room, fridge, and freezers as needed.
- Replenishes the supplies at the coffee station.
- Provide support and assistance to the kitchen volunteers

What skills will the participant develop during this placement?

- Adaptability
- Collaboration
- Communication
- Creativity and Innovation
- Problem solving
- Technical skills

Language required for job: English

Reports To: Kitchen Manager

Schedule: 35 hours per week, for 8 weeks (option to start April 22nd or July 8th)

Monday	
Tuesday	1:00 pm - 8:00 pm
Wednesday	1:00 pm - 8:00 pm
Thursday	8:00 am - 3:30 pm
Friday	8:00 am - 3:30 pm
Saturday	8:00 am - 4:00 pm

Wage: \$ 20.00 / hour

Work Location: In person

In order to be considered for CSJ positions, the applicant must be:

- under 30 years of age (inclusive) at the start of employment;
- a Canadian Citizen, permanent resident, or person under refugee protection who has received their Confirmation of Permanent Residence (COPR) documentation; and
- Legally entitled to work according to Ontario legislation and regulations.

Please submit resume and cover letter to info@wknc.ca

