



Lunch Counter

Job Description:

The Kitchen/Lunch Counter position will be an integral part of the on-site staff team in the Food Hub. This will include working at the lunch counter, preparing food, providing customer service, and promoting local food. It may also include the occasional Hub retail shift. This position is full time for May through to September. Weekend availability required.

Primary Responsibilities:

- Staffing the lunch counter
- Preparing sandwiches and ingredients
- Keeping workspace tidy
- Kitchen cleaning as needed
- Taking customer orders
- Helping with catering
- Monitoring inventory of sandwich supplies
- Assisting the Kitchen Supervisor as needed
- Preparing and packaging salads and other deli items
- Preparing and packaging retail products like pancake mix and flour
- Other duties as required

Abilities and Experience:

- Comfortable handling and preparing food
- Customer service
- Team player
- Possess or willing to acquire Food Handler certificate from Health Unit

Details:

- Start date approximately May 17, 2021
- Wage: \$15/hour
- Hours: 40 hours/week May 17, 2021 to September 10, 2021
- Note: potential for part time hours beginning in April if interested

*Please submit resumes to Ashley McAllister, Director of Operations at
ashley@abbeygardens.ca*



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