



# Cluster Hiring Event

Various locations across Canada



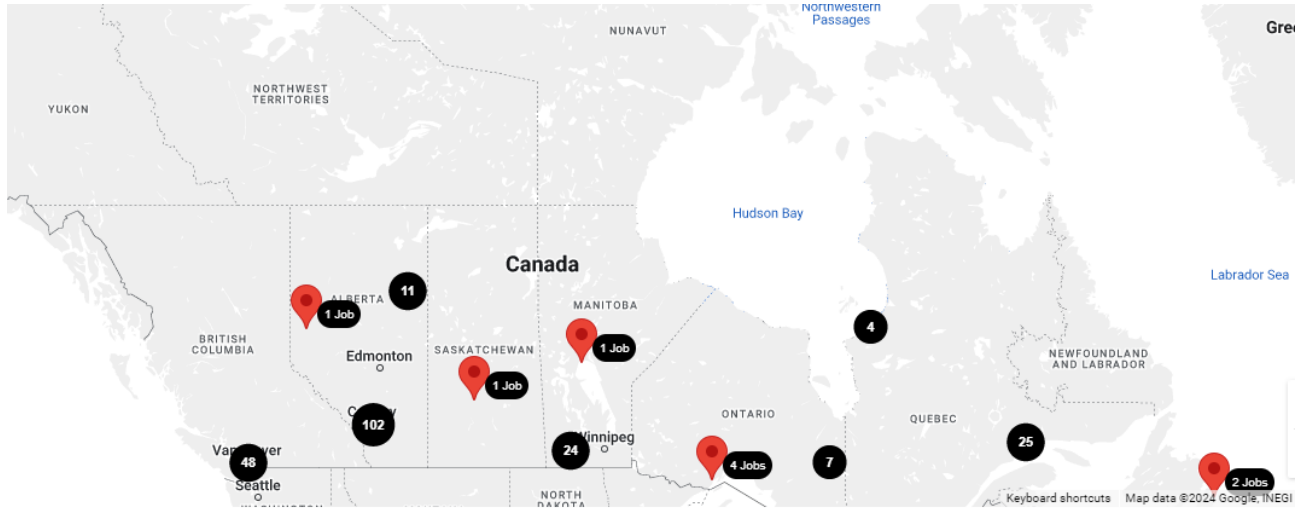
**Professional & Management**



**Hourly & Seasonal**



**Students**



### Cooks

*Various locations and opportunities across Canada*

The Cook is responsible for cooking and preparing food according to recipes and production guidelines while adhering to food safety, food handling, and sanitation procedures.

#### **Job Responsibilities**

- Cooks and prepare a variety of food according to production guidelines and standardized recipes
- Operates equipment such as ovens, stoves, slicers, mixers, etc
- Bakes, roasts, broils, steams, and uses a variety of cooking methods on meat, vegetables, and other foods
- Maintains excellent customer service and positive demeanor towards guests, customers, clients, co-workers, etc

### Food Service Worker

*Various locations and opportunities across Canada*

The Food Service Worker will assist the manager with food/meal preparation; maintain cash receipts and meal records. Assist manager in completing daily reports. Maintain high standards of quality in food production, sanitation, and kitchen safety practices.

#### **Job Responsibilities**

- Ensure storage of food in an accurate and sanitary manner.
- Coordinate and assist in major cleaning of refrigerators, freezers, and cooking and serving equipment
- Adhere to all food safety regulations for sanitation, food handling, and storage.
- Follow established procedures and standards for cleanliness, to ensure a balanced and safe environment; duties include sweeping, mopping, ware washing.
- Perform other duties as assigned including other areas in the kitchen.

### Lead Cook

*Various locations and opportunities across Canada*

The Lead Cook is responsible for cooking and preparing food using standard recipes and production guidelines while following food safety, food handling, and sanitation procedures

#### **Job Responsibilities**

- Schedules and assigns daily work activities to staff and supervises the completion of tasks.
- Trains and guides staff on job duties, standard food safety and sanitation procedures, cooking methods, etc.
- Cooks and prepares food following production guidelines and standardized recipes
- Bakes, roasts, broils, steams, and uses a variety of cooking methods on meats, vegetables, and other foods

Click [here](#) to review positions with Aramark Canada

*Search by location of your choice.*

*Identify Equitek as the source to be included in this Cluster Hire*