



The Bullring is a high energy and incredibly busy cafe in the heart of the University of Guelph. We pride ourselves on serving fresh to order food with many diverse options including gluten free, vegan, vegetarian and meat dishes. We have a broad spectrum of customers including students, staff and faculty at the UofG as well as the community at large.

PART TIME KITCHEN STAFF - The Bullring

Reporting to the manager on duty; the part time kitchen position is required to actively participate in regular operations of the kitchen at the Bullring Cafe. They are responsible for providing excellent customer service to all of our customers. They are required to work in a busy team environment, to cook, prepare and present food efficiently and to standards. Bullring kitchen staff must maintain safe food handling practices, sanitation and hygiene. They are also responsible for dishes, general cleaning duties and any other duty that can arise in a restaurant setting.

Term	March - April 2018 (training) September 2018 - April 2019 (Fall & Winter Semesters) *The Bullring is CLOSED during the winter break
Hours	March & April 2018; 8-10 hours for training & job shadow Fall 2018 & Winter 2019 Semesters; 12-15 hours per week
Wage	\$14.20 / hour

TRAINING

- Mandatory Orientation & Training workshop Saturday March 24th 2018 covering Safe Food Handling, WHMIS, Policies & Procedures, Equipment Sign Off (approx 5 hours)
- Shadow shift(s) with senior Bullring staff member prior to the end of the Winter 2018 semester for hands on training (minimum 4 hours)

JOB DESCRIPTION & RESPONSIBILITIES

- Help prepare food, recipes and orders in accordance with established specs
- To be friendly and polite to all of our guests
- Ensure timely preparation of food and orders
- Ensure adequate storage of all food and supplies
- Ensure food waste is kept to a minimum
- Ensure a high level of quality, cleanliness and safety in all food preparation
- Ensure a positive kitchen culture and a respectful workplace

COMPETENCIES

- Service Attitude/Customer Focus
- Leadership
- Time Management
- Communication
- Self Management
- Teamwork
- Flexibility/Managing Change
- Values Diversity
- Commitment to Health & Safety

WORK CONDITIONS:

As a part time employee of the Bullring you are required to work 12-15 hours per/week. These hours will be scheduled between Monday and Friday, and will be the same shifts for the entire semester. While on shift you will be required to be on your feet for several hours at a time. There is often live music playing and from time to time can be loud.

QUALIFICATIONS:

- Previous experience in the food service and kitchen setting is an asset
- Demonstrated customer/client service
- Energetic and enthusiastic personality
- Strong communication skills
- Dependable & Reliable
- Must commit to a minimum of 12 hours scheduled a week, plus weekends as needed
- Must be available March & April 2017 for orientation, training and job shadowing (approx 8 -10 hours total)

Deadline for application is **Wednesday February 21st at 4:00PM**

Resumes & cover letters should be submitted online through the CSA application process found at <http://www.csaonline.ca/jobs>

For a complete copy of the Bullring Hiring Policy, visit <http://csaonline.ca/about/bylaws-policies>. The Bullring hiring policy is found in Appendix E of the Policy Manual, Section 2

The Bullring is committed to employment equity and to the creation of a working environment that is welcoming for all applicants. We particularly encourage applications from women, Aboriginal peoples, persons with disabilities, racialized people, international students and members of the Queer communities.