

## Food Service Associate—Kitchen

### Position Description



## About VOCEC

VOCEC exists to create rehabilitative job opportunities for people living with mental illness.

We facilitate the road to recovery and help people reach their full potential.

Recovery is our focus—it's possible through work!

### Purpose:

Working in a commercial kitchen, the Food Service Associate is responsible for safe food handling, food preparation, serving, dishwashing, and other related duties.

### Skills You Will Develop:

- Work in an effective team
- Cooking and baking
- Cleaning and Sanitization
- Safe food preparation and handling
- Customer service skills
- Health and safety considerations
- Following and giving written and verbal instruction
- Problem solving
- Arriving to work on time
- Appropriate workplace behaviors
- Use of industrial dishwasher

### Duties and Responsibilities:

- Prepare hot and cold beverages.
- Read, record and log information as required.
- Follow all sanitation and infection control procedures
- Serve and assist with serving of meals, beverages and other related duties.
- Clean-up dishes from food services, scrape and rinse prepare for dishwasher.
- Load and run dishwasher according to procedure.
- Pot scrubbing as required.
- Empty dishwasher, stack and store dishes and cutlery appropriately.
- Store foods in appropriate containers at proper temperatures.
- Clean and sanitize equipment as required.
- Other duties and responsibilities as required

### Qualifications:

- Self identify as living with a severe, persistent mental illness
- Safe Food Handling Certificate—successful applicants will be supported to complete this training
- No experience necessary
- Must be able to meet the physical demands of the position
- Good personal hygiene
- Depending on work location, some food service associates may have to present a criminal reference check

### Working Conditions:

Exposure to noise, weather elements, bending, twisting, reaching, lifting