

Back of House - Kitchen Help

Wild Wing Blue Mountain
Blue Mountain Village

Minimum Requirements

- 16+ years old
- Communicate clearly in English
- Food Handling Certificate

Kitchen Help

As a member of our Back of House Team, you will do everything necessary to ensure 100% of our guests have a “Best in Class” experience while maintaining “Best in Class” health, safety and cleanliness standards. Roles and Responsibilities:

Food Preparation

Open & Closing Duties

Operating Fryers for wing orders, appetizers etc

Salad Bar – for all wraps, flatbreads, ribs, salad etc

Maintain a clean work environment

Receiving and stocking food orders from suppliers

In addition to regular duties, you will

- Follow Wild Wing Menu Specs 100% of the time
- Avoid waste and practice FIFO
- Work as team to ensure everyone’s success
- Be able to work flexible hours, nights, weekends and holidays
- Participate in training seminars and promotions aimed at perfecting our guest experience
- Work multiple stations and prioritize multiple competing tasks
- Have a clear understanding of food and labour costs and perform your duties accordingly
- Get your hands dirty! And wash them often!
- Be a representative of our brand at all times

This position offers competitive hourly wage plus kitchen tips plus benefits