



## **Employment Opportunity**

### **Catering trainees**

EthniCity Catering is recruiting participants on an ongoing basis. Openings are available for immigrants and refugee women and men. Flexible hours (mornings and/or afternoons) with a minimum 15 hr/week for the first 10 weeks is guaranteed.

#### **Specific responsibilities:**

##### Food Preparation:

- wash, peel and chop vegetables and fruit
- assemble cold appetizer trays (ie. fruit trays, vegetable trays, cheese trays, etc.) and dessert trays
- count and package cutlery, plates, napkins, serving equipment and beverages

##### With Supervision:

- prepare salads, sandwiches, wraps, and other cold food items
- prepare food for freezer
- assist in preparing other food items as requested by Team Leaders or Kitchen Manager
- wrap, label and package food for customers
- assist with inventory when requested

##### Clean Up:

- wash work tables, cupboards and appliances
- remove trash and clear garbage containers
- unpack and store supplies in refrigerators, cupboards and other storage areas
- sweep and mop floors
- wash and sanitize dishes by hand or using commercial dishwasher

##### Requirements:

- learn and follow food safety practices
- assemble and measure ingredients
- follow written and spoken instructions
- speak English whenever possible
- participate in and be punctual for all shifts, workshops, and seminars
- work with other participants in a team effort

**Contact:** EthniCity Training Facilitator  
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