



The Palin Foundation, est. 1976
63 Gould Street
Toronto, ON M5B 1E9

We are currently seeking the ideal candidate to fill the position of:

LINE COOK / DISHWASHER

PART-TIME

POSTING DATE: Jan. 22nd, 2025

POSTING EXPIRES: Jan. 29th, 2025

ABOUT US:

In 1976, The Palin Foundation was incorporated with a mission to create a space for students on the former Ryerson Polytechnic campus that was fully student governed. Fast forward to 2007 and that was realized in the building of the new Student Campus Centre adjoining the historic Oakham House at the corner of Gould and Church Streets in downtown Toronto. Following the change in institutional name, we've updated the name of our building and many of the services we offer here.

The Palin Foundation administers the newly renamed Toronto Metropolitan Student Centre (TMU-SC) along with Oakham House. TMU-SC is home to student unions, affiliated campus groups, The Eyeopener newspaper, Met Radio and the Good Food Centre. Inside Oakham House you'll find the Office of the Ombudsperson, Oakham Café, The Met Campus Pub and a host of rentable venue spaces.

We operate with a mandate to provide:

Affordable and healthy **food**, stable student **employment**, a platform for **advocacy**, flexible **space** that fits your needs, and connection to a broader **community**.

POSITION OVERVIEW:

We are seeking a dedicated and skilled **Line Cook/Dishwasher** to join our kitchen team. In this role, you will play a key role in the preparation, cooking, cleaning and the presentation of food in a fast-paced kitchen environment. Working closely with the head chef and other kitchen staff, you will be responsible for ensuring that each dish is prepared to the highest standards of quality, consistency, and presentation as well as cleaning dishes.

SKILLS & RESPONSIBILITIES:

Line Cook

- An upbeat, welcoming attitude to further foster our climate of warmth and positivity
- Ensure that the assigned workstation is fully prepped, stocked and organized at the beginning and end of each service
- Responsible for learning and execution of service on all stations and shifts in the kitchen
- Assist with dishwashing, garbage and recycling removal and putting away deliveries as required
- Maintain communication with the lead hand regarding menu item countdowns, specials and any other relevant menu and service information
- Ensure health and safety standards are upheld. Ensure cleanliness and sanitation to promote food safety, kitchen safety and prevent accidents, injury and food born illness
- Ensures the proper rotation of inventories to minimize food waste and spoilage
- Ensuring the highest standards are met for both food quality and cleanliness
- Other duties as assigned

Dishwasher

- Maintains a clean kitchen, properly washes, and sorts soiled dishes. Keeps dish area organized and free of clutter
- Set up dish station, including dish machine, cutlery pre-soak, and storage shelving units.
- Maintains clean / dry floors throughout the shift
- Properly washes, stacks, and stores plates, glassware, silverware, cookware, and storage containers
- Maintains rubbish, organic waste and recycling materials throughout shift and removes full rubbish bins and boxes at the end of each shift
- Assists in food prep and any other duties set forth or requested by the chef/lead hand as needed
- Alert senior staff to any issues pertaining to equipment maintenance or safety

JOB QUALIFICATIONS

- Minimum 1 year experience in a busy restaurant kitchen
- Excellent cooking skills
- Good working knowledge of accepted sanitation standards and health codes
- **Bonus Points:**
 - Food Handler's Certificate
 - Training from a culinary school

Required skills & demonstrated knowledge

- At team player with effective communication skills
- Organizational Skills
- Strong interpersonal skills. Strives for improvement and is eager to mentor others to achieve excellence as a team

Physical Effort & Working Conditions

- Physical Demands - Standing, walking, reaching, bending, twisting, carry/lift 40 lbs, and push/pull 200 lbs.
- Repetitive Action -Loading and unloading the dish machine, replenishing clean dish items, unload deliveries, operate and clean all equipment and tools.
- Safety Risk Factors - Twisting, slippery floor surfaces, nuisance dust, hot cooking surfaces, hot water, hot pots, and pans, sharp, pointed tools, fumes, sprays, hazardous cleaning solutions.
- Basic written and verbal communication skills
- Ability to work as a team player
- Organizational skills

COMPENSATION & CULTURE:

Position Title: Line Cook / Dishwasher

Department: Kitchen

Base Salary: Line Cook: \$23.35 hourly, Dishwasher: \$20.75 hourly (increased based on seniority)

Contract Type: Part-Time, Permanent, Unionized

Tentative start date: January 2025

Supervisory: This position reports directly to the Kitchen Manager/Lead Hand

Location: Onsite

Don't meet every single requirement? We strongly encourage you to still apply! At The Palin Foundation, we are committed to creating a diverse and inclusive environment. We encourage your application even if you don't believe you meet every single qualification outlined – part of our organizational ethos is the development and building of capacity within our team.

EQUAL EMPLOYMENT OPPORTUNITY STATEMENT:

The Palin Foundation is committed to employment equity and the creation of a staff group that reflects the community that we serve. As such, we do not discriminate in hiring or terms and conditions of employment because of an individual's race, ancestry, colour, place of origin,

religion, gender, gender identity, national origin, citizenship, age, disability, sexual orientation, family status or marital status, or any other protected category recognized by provincial or federal laws. We strongly believe that alleviating the under-representation of equity-seeking individuals will create a stronger team and allow us to better serve the needs of our diverse community.

Should you require any accommodation, please inform us and we will work with you to meet your accessibility needs. For any accessibility-related assistance, requests for information in accessible alternative formats or to report any accessibility problems, please share in your application.

SUBMITTING YOUR APPLICATION:

Please submit your application by email to jobs@tmusc.ca with the subject line "Line Cook / Dishwasher Application". In your application, please include a resume and cover letter that demonstrates you're fit for the position. Applications are accepted and reviewed on an ongoing basis until the position is filled. The Palin Foundation thanks all those who apply; however, only candidates considered for an interview will be contacted.

Learn more about the Palin Foundation by visiting <https://www.tmustudentcentre.ca/about/about-tmu-student-centre>