



CULINARY EXPERIENCE TRAINEE PROGRAM

Fort McMurray – Quality Hotel & Conference Centre **Grande Prairie** – Quality Hotel & Conference Centre
Edmonton – Mayfield Inn & Suites, Radisson Hotel Edmonton South, Ramada Hotel & Conference Centre

OBJECTIVE

To create lively and memorable guest experiences through preparing and serving high quality food products.

RESPONSIBILITIES

- Exceeds guest and team member expectations
- Increases guest satisfaction by providing quality food product and presentation
- Prepares and garnishes all food orders within menu specifications, ensuring proper plate presentation
- Checks and maintains all kitchen coolers and storage areas for cleanliness, quantity and quality of food products
- Takes proper care of ranges, ovens, broilers, fryers, griddles, utensils and other equipment
- Holds a high regard for safe food handling and sanitation by maintaining a healthy and safe work environment
- Maintains a strong working relationship with associates to foster a fun, exciting and positive working climate
- Projects a positive, service oriented attitude to our guests
- Performs other duties as required

PREFERRED EDUCATION, SKILLS & QUALIFICATIONS

- Enrollment and/or recent completion of a Chef Training Program
 - Have a natural passion and energy for cooking
 - Ability to manage multiple tasks and work effectively in a team environment
 - A real desire to maintain high standards of productivity and efficiency in the kitchen
 - Certification of First Aid, Food Safe Certification, WHMIS or equivalent
 - Will have the ability to travel, relocate and work a flexible schedule
 - A good command of English/French and/or multiple languages are desirable
 - Have the ability to perform physical work, stand/walk for long periods of time and lift 50 pounds
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WAGE INFORMATION

\$12.00/hour

HEALTH BENEFITS

After 3 months, group insurance including health and dental care, life insurance, disability and travel insurance

COMPLETION OF 1 YEAR PROGRAM

\$2000 Incentive Bonus

Upon successful completion, an employment opportunity at one of our participating hotels in Alberta

HOURS

All shifts: 80 hours biweekly

OTHER INFORMATION

- Hotel Accommodation provided at \$300/month
- One 50% off meal while on shift
- One year culinary training experiencing small and large kitchens
- One way plane or bus ticket to Alberta