

Internal Job Posting - KITCHEN

Position: **Pizza Maker**

Availability: Open

Hours: 32 to 40 hours per week

Rate of Pay: \$17 - \$21 per hour, based on experience.

Posted: 23rd April, 2024

SUMMARY

As a Fort Garry Hotel Pizza Maker, you will be responsible for preparing delicious pizzas, ensuring the highest quality product is presented to our guests.

RESPONSABILITIES:

Prepare and cook pizzas according to established recipes and standards.

Ensure all ingredients are properly portioned, prepared, and stored.

Maintain par levels, ensuring correct amounts are pulled for use and noting items that need replenishment.

Maintain a clean and sanitary work area that meets Provincial Health Standards; daily cleaning and organizational standards must be met throughout shift.

Operate commercial mixers.

Lift heavy bags of flour and dough.

Other duties as assigned.

PREREQUISITES

2 years experience as a cook or chef preferred.

High School diploma/GED required, culinary degree an asset.

Previous experience as a Pizza Maker or in a similar role in the food industry.

Strong knowledge of pizza preparation techniques and ingredients.

Physical ability to lift heavy bags of flour and dough (up to 50 lbs).

Familiar with operating commercial kitchen appliances, including mixers.

Ability to exert well paced mobility for up to 8 hours, including standing, walking, bending and squatting.

Must have a flexible schedule with the ability to work days, evenings, weekends and holidays.

Team player with the ability to communicate professionally with all hotel team members/departments.

Qualified applicants are invited to forward their resume with cover letter to hr@fortgarryhotel.com

Closing Date: 29th April, 2024

Commitment to Diversity & Inclusion:

The Fort Garry Hotel is an inclusive company and our ambition is to attract, recruit and promote diverse talent.

Applicants may request reasonable accommodation related to the materials or activities used throughout the selection process.