

Fry Cooks/Counter Attendants

Employer: Mississauga Fry Co.

Posted: 13 months ago

ES Job ID: 3915

Sector(s): Food & Hospitality

Closing Date: April 01, 2023

Location: Mississauga First Nation

Duration: Seasonal

Job Description:

Mississauga Fry Co. is looking to add 2 full-time Fry Cooks/Counter Attendants to their team.

Start Date: Beginning of April
40 Hours a week

Duties include, but are not limited to:

- Cook and/or fry all menu items, including hamburgers, chicken fingers, hot dogs, fries, poutines etc.
- Take orders from customers at the take-out window.
- Handle cash payments and balance the cash register at the end of the shift.
- Take stock of inventory.
- Light cleaning.
- All other duties as assigned.

Required Skills:

- Must be able to stand on feet and work in the heat for long periods of time
- Must be able to adhere to safe working practices
- Must be able to work weekends, days and evenings
- Be available to work at 11:00 am

How to Apply:

Interested applicants can email resumes to: linda1962noel@gmail.com