



Nino Panino Pizzeria Ltd. 438 Kerr Street Oakville Ontario L6K 3C4

Job Title:	Kitchen Help and Food Prep.	Job Category:	Food Services
Department/Group:	Kitchen Area	# of Positions	1
Location:	Oakville	Availability	Immediately
Level/Salary Range:	\$9.60 - \$10.25 per hour	Position Type:	Full-time/ Part-Time
Contact:	Nino Panino Team	Date posted:	May 23rd, 2012
Will Train Applicant(s):	Yes	Posting Expires:	June 23 rd 2012
External posting URL:	www.ninopanino.ca		

Applications Accepted By:

Please Email Resumes to:
 Email: employment@ninopanino.ca
 Subject Line: Kitchen Help
 Attention: Nino Panino Team

Mail or Drop off to:
 Nino Panino Pizzeria Ltd.
 438 Kerr Street, Oakville, ON L6K 3C4
 Attention: Nino Panino Team

Job Description

Job Purpose:

Looking for a highly motivated and capable individual who will be responsible for assisting with food production, food preparation and presentation under the direction of the main chef and cooks. Having a 'hands on' approach to all areas of the kitchen and possessing excellent organization skills. Ability to rotate through all the food stations (Sandwich Station, Pizza Station, Bakery Station and Dessert Station) to ensure a high quality product is served to our customers.

Duties:

- Follows recipes and/or product directions for preparing, seasoning, cooking, tasting, cutting and serving food items which may include sandwiches, pizzas, hot table items, meats, vegetables, desserts and other food and beverage products
- Maintains safe, secure, and healthy environment by establishing, following, and enforcing sanitation standards and procedures; complying with legal regulations; Enforcing policies and procedures based on the "food handler guide"; Ensuring that appropriate levels of hygiene and cleanliness are maintained in the kitchen.
- Making sure good nutritional standards are maintained when preparing meals.
- Making sure that all food at point of delivery is of the highest quality.
- Responsible for high standards of food, hygiene, and health and safety.
- Tastes products, follows menus, estimates food requirements, checks production and keeps records in order to accurately plan production requirements and requisition supplies and equipment as needed



Nino Panino Pizzeria Ltd. 438 Kerr Street Oakville Ontario L6K 3C4

- Fully understands the menu, ingredients and item content; Detailed knowledge of seasoning and recipes.
- Must be able to adapt to changes in new menu items and cooking techniques; Fully conversant with various cooking methods like boiling, baking, roasting and steaming.
- Slicing and Dicing of Vegetables, preparing salads and cold items under directions of Chefs and Cooks;
- Washing, cutting and preparing food before it is cooked; Cut and Grind meats, Cheeses and Ingredients necessary for prep area.
- Operates a variety of kitchen equipment; grill, fryer, slicers and ovens; measures and mixing of ingredients; Keeping an eye on the temperature of cookers, ovens and various cooking equipment.
- Weight and Measure Ingredients; knowledge of measuring and weights; tend to pots and pans, stir and strain pastas and sauces and various cooking equipment.
- Requires the ability to lift and/or move up to 10 pounds
- In charge of stock control for the freezers, pantries and cold display case.
- Assist with Preparation of Sandwiches, Pizza, Pasta, Hot Table Items, etc.
- Requires food preparation skills and knowledge based on the "food handler guide" which will be provided to each employee.
- Comprehensive understanding of Food Hygiene Regulations; Practices excellent food safety and sanitation; Practices excellent food safety and sanitation practices based on the "food handler guide"
- We will encourage all considered applicants to become familiar and review the "food handler guide" and to become certified either before or within 3 months of hire. This will help reduce food borne illness and increase the quality of our business.
- Maintains quality control for all products, including monitoring freshness of product daily
- Maintain control of inventory within assigned area to ensure the smooth operation of the restaurant

Key Skills/Qualifications:

- Cleanliness; Attention to detail
- A Quick Learner who can effortlessly fit into the environment
- Target driven; Punctual
- Multi-tasking; Ability to work as part of a team.
- Relaxed personality with excellent communication skills.
- Eager to learn new recipes and cooking techniques.