



FULL TIME JOB OPPORTUNITY

Posted on May 1, 2024

Company Name: Whole Wheat & Honey Cafe

Job Expires: 2025-03-31

Job Location: Fort St. John, BC

Hours Per Week: 30-40 hours

Food Counter Attendant (NOC 65201) – One Position

Location: Fort St. John

Salary: \$17.40 / hour

Vacancies: 1 Vacancy

Terms of Employment: Permanent, Full-time: 30-40 hours/week

Start Date: As soon as possible

Job Requirements

Languages: English

Education: Secondary School

Experience: 1 to less than 7 months

Work Conditions and Physical Capabilities

Ability to multitask, excellent oral communication, flexibility, client focus, reliability, organized, team player, accurate.

Specific Skills

Take customer orders, process payments, and serve food items.

Assist in food preparation and ensure compliance with food safety standards.

Maintain cleanliness of the counter and dining area.

Restock supplies as needed and inform the supervisor when inventory is low.

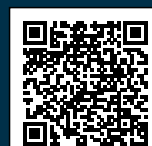
Work collaboratively with team members to provide efficient and friendly service.

How to Apply

By email: gsdhaliwal2390@gmail.com

Intended Job Posting Audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.





Cook (NOC 63200) – Two Positions

Whole Wheat & Honey Cafe is a beloved culinary gem nestled in Fort St. John, renowned for its warm hospitality and delectable menu featuring wholesome, locally sourced ingredients. Embracing a commitment to quality and community, our cafe offers a cozy atmosphere where patrons can savor delicious meals crafted with care and passion. Join our team and be part of a thriving establishment dedicated to delivering exceptional dining experiences in the heart of Northern British Columbia.

Location: Fort St. John, BC

Salary: \$18.00 / hour

Vacancies: 2 Vacancy

Terms of employment: Permanent, Full time: 30-40 hours / week

Start date: As soon as possible

Job requirements

Languages: English

Education: Secondary School

Experience: 1 to less than 7 months

Work Conditions and Physical Capabilities

Ability to multitask, Excellent oral communication, Flexibility, Client focus, Reliability, Organized, Excellent written communication, Team player, Accurate

Specific Skills

Arrange and equip workstations with essential supplies, Ready food for service, including tasks like vegetable chopping, meat butchering, and sauce preparation, Collaborate with fellow kitchen staff to cook menu items, Responsively carry out instructions from the executive or sous chef, and report accordingly, Tidy up the station and manage any remaining food, Maintain inventory levels as required, Ensure the timely and high-quality preparation of dishes to serve simultaneously, Adhere to nutritional guidelines, sanitation protocols, and safety standards, Cultivate a positive and professional demeanor when interacting with colleagues and customers.

How to apply





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