



Cook/Shift Supervisor

Ice Cream Island is hiring for the position of Cook/Shift Supervisor. This is a seasonal position starting no earlier than March 20th. Full and part time candidates will be considered. Shifts will be Days, Evenings & Weekends.

Job Duties

Preparing menu items using a grill and deep fryer with consistency in a safe manner

Keeping kitchen clean, stocked and organized

Cleaning the grill nightly

Ensuring all equipment is turned off at closing time

Assisting with making ice cream cones, twister, sundaes and milkshakes and slushies when required

Defrosting freezers on an as needed basis

Portioning kitchen items

Working efficiently to minimize food waste

Completing daily checklists to ensure all tasks are done including temperature logs

Troubleshooting and communicating with owners when equipment problems arise

Occasionally locking up at end of shift and depositing daily till receipts

Provide direction to Ice Cream Counter Attendant staff to ensure they are working in a safe and efficient manner. Communicate any issues to the owners.

Other duties as assigned

Keys to success

- Hard Working
- Positive Attitude
- Friendly
- Attention to detail
- Team Player

Training will be provided.

Please send resume to: info@icecreamisland.ca