



JOB POSTING

The Soup Bee

Soup Cook

Part time September, 2010 – June, 2010

West Broadway Development Corporation

Renewing our community together

West Broadway Development Corporation (WBDC) is a charitable not-for-profit organization that coordinates neighbourhood renewal in our inner-city community. WBDC works with residents and stakeholders toward environmentally sustainable, social and economic revitalization of the West Broadway neighbourhood.

The Soup Bee is a social enterprise creating delicious, fresh, local soup. We are concerned with food security and take pride in supplying wholesome soups filled with natural ingredients that we source from close to home. A weekly batch of soup is cooked in a community commercial kitchen and delivered to customers in central Winnipeg who pre-order.

Soup Cooks will support and assist with the coordination, creation, and delivery of a weekly batch of soup at 175 Colony St. The Soup Cooks are supervised by the Soup Bee Coordinator.

Responsibilities:

- Sets up station according to guidelines.
- Prepares all food items as directed in a sanitary and timely manner.
- Follows recipes, portion controls, and presentation specifications as set by the Soup Bee.
- Restocks all items as needed throughout shift.
- Cleans and maintains station in practicing good safety, sanitation, organizational skills.
- Properly use and maintain all equipment in station (training provided).
- Assists with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas.
- Performs additional responsibilities, although not detailed, as requested by the Soup Coordinator.

Qualifications and experience:

Knowledge

- Basic understanding of professional cooking and knife handling skills.
- Understanding and knowledge of safety, sanitation and food handling procedures.

Skills/Aptitudes

- English language and good communications skills are required.
- Ability to take direction.
- Ability to work in a team environment.
- Ability to work calmly and effectively under pressure.
- Must have problem solving abilities, be reliable, self-motivated, and organized.
- Commitment to quality production processes.

Working Conditions

- This position will spend near 100% of the time standing.
- Occasional environmental exposures to cold, heat, and water.
- The individual must be able to transport up to 35 pounds on occasion or regularly.
- Must be able speak, read and understand basic cooking directions.
- Must be able to see 20/20 vision with correction.

Thank you to all who apply. Only those selected for an interview will be contacted.

Wage and hours of work:

Required availability

- Thursdays - 12pm-6pm
- If doing delivery: Fridays - 9am until completion of deliveries

Hourly Wage: \$10/hr

Term of work:

This a part time position until June, 2011. Orientation and training is required and will be arranged post interviews for selected applicants.

How to apply:

The Soup Bee is a partnership between West Broadway Development Corporation and Agape Table. For this reason, at this time we are accepting applications from Good Food Club members and Agape Table volunteers.

Please submit resume and cover letter by **August 17th, 2010 at 12 noon** to:

Russ Alexander, Soup Bee Coordinator
West Broadway Development Corporation
608 Broadway Winnipeg, MB R3C 0W8
Phone: 774-7201 x3 | Fax: 779-2203 | soupbee@westbroadway.mb.ca

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