



An Affiliate of the Métis Nation of Alberta

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metiscrossing.org

Summer Culinary Team Member

Location: Métis Crossing, Smoky Lake, AB

Closing Date: Until Suitable Candidates Found

Position Status: Seasonal (May – June), Full time & Part time

The Organization

Métis Crossing is the first major Métis cultural destination in Alberta. In 2019, the new 11,000 square foot Cultural Gathering Centre was completed – a unique combination of historic and contemporary craftsmanship. With this new facility, we have become a year-round destination offering experiences that share and celebrate Alberta's Métis. We engage the head, the heart, the hands and the hunger of our visitors through exceptional facilities, food and people.

The Opportunity

Métis Crossing seeks aspiring culinary professionals for the position of *Culinary Team Member*. This is a summer term position with an end date of August 28, 2021. The successful applicant will play an integral role in supporting the culinary vision at Métis Crossing. Including the preparation and serving of indigenous cuisine and supporting special events. Working with the head chef, *Culinary Team Members* will bring the concepts such as *Forest & Farm to Table* to life.

Key Responsibilities

- Serving Guests
- Set up events and tables.
- Clean tables/seating areas.
- Other “front of house” duties, as needed.
- Assist in food preparation.
- Maintain and clean stations.
- Operate dishwasher. Keep dishwasher in clean condition.
- General cleaning duties including taking out the trash, sweeping, mopping, and keeping the dishwashing area clean and organized.
- Wipe down and sanitize food areas.
- Use and wear equipment, and clothing required by Métis Crossing and in compliance with OHS.
- Adhere to WHMIS at all times.

Skills & Competencies

- Strong oral communication skills.
- Experience working with diverse audiences of varying cultural backgrounds and ages.
- Flexibility to adjust to changes in schedule and assignments.
- Attention to details.
- Able to work independently and with others in a team, as well as take direction from others.
- Ability to work in a noisy, fast paced, multitasking environment.
- Must be able to life up to 50 pounds.
- Ability to work in a physically demanding area, including standing for the duration of shifts.

Preferred Qualifications

- Basic understanding of food service requirements.
- Previous experience as a Kitchen Helper and server.
- WHMIS and basic First Aid.
- Knowledge and adherence to safe and sanitary food handling procedures.
- Knowledge of Alberta history and cultural diversity.
- Knowledge of Alberta Métis.

Other Requirements

- Availability to work a mixed schedule of days, evenings, and weekends.
- Ability to work at Métis Crossing in Smoky Lake.
- Clear Criminal Record Check with Vulnerable Sector Check required.
- Must be returning to school full-time in the fall 2021.

Employment Details:

- Schedule will include weekdays, weekends, and holidays.
- Safe, secure, subsidized accommodations available.

What we Offer:

- A rich Indigenous cultural experience.
- Opportunity to work at the first Major Métis cultural interpretive center.
- Personal development & career opportunities.
- Part time or casual employment during the school year.
- Training.

Please apply online at <http://albertametis.com/>.

Métis Crossing thanks all applicants for their interest. Only applicants selected for an interview will be contacted. No phone calls please.