



Savoury Cook

Role Overview:

As a contributor to the kitchen team, you will assist in all aspects of our savoury food preparation and production. You will work with fresh, healthy ingredients to create an abundance of handmade wholesome food. The Savoury Cook ensures the food quality always meets and exceeds Wild Flour's standards on a daily basis while operating in compliance with all health and safety regulations and food safety handling guidelines.

Reports directly to: General Manager

Primary Job Duties and Responsibilities:

- Prepare, assemble, and cook foods such as salads, soups, and sandwiches while consistently adhering to Wild Flour standards.
- Assist in developing food menu that enhance the Wild Flour brand and financial objectives.
- Assist in ordering food and related culinary equipment and supplies, maintaining adequate inventory levels.
- Train new staff to ensure product quality is consistently excellent.
- Ensure food is stored in appropriate containers, labelled, and rotated to ensure high standards of freshness, safety and hygiene, minimizing waste and maximizing quality.
- Ensure cleanliness and hygiene are maintained in the various kitchen areas, including refrigerators and storerooms.
- Help to raise the standards within the department and bring new concepts.
- Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention.
- Maintain the clean and welcoming appearance of all equipment and serving counters.
- Work in partnership with the managers and other employees to maximize sales and store presence.
- Maintain a professional appearance, demeanor, and attitude at all times.
- Maintain a favorable working relationship with all other company employees and guests to foster and promote a working environment that



maximizes morale,
efficiency.

productivity and

**Requirements:**

- Minimum 6 months of work experience in a fast-paced kitchen preferred.
- Understanding of food handling and sanitation standards.
- Passion for nourishing food and sustainable practices.
- Positive attitude and a consistent display of professionalism.
- Innovative, detail oriented, and quality conscious.
- Demonstrated time management and organizational skills.
- Ability to work flexible shifts, including days, evenings, nights, weekends and holidays, as required.
- Exceptional hygiene and grooming habits are a necessity.
- WHMIS

Work Conditions:

- This position will spend 100% of the time standing.
- Occasional environmental exposures to cold, heat and water.
- Must be able to transport up to 20 kg on occasion, and up to 10 kg regularly.
- Will be constantly exposed to high temperatures in the kitchen environment.
- Manual dexterity required to use knives and kitchen appliances.
- Overtime as required.

Belonging is one of our core values. We believe diversity is strength and welcome people from different backgrounds with open hearts. We create space for people to be their authentic selves and feel accepted in our community. We seek new team members with a wide range of experiences and are committed to eliminating barriers for applicants from equity seeking groups. If we can support you with accommodations during the application and hiring process, please reach out to human resources.

We thank all applicants that apply, but only those deemed qualified by our hiring manager will be contacted.