



Job Title: Food Truck Employee

Salary: \$15.00 per hour plus share of daily tips

Closing Date for Applications: Wednesday, August 26, 2020

Send Resumes To: paddywagonfishnchips@gmail.com

Short Description:

PaddyWagon Fish 'n' Chips is a year-round food truck located on the UPEI Campus to serve UPEI Students, Faculty and Staff, as well as the wider Charlottetown community. We expect to open mid-September 2020 and will operate Monday to Saturday 11am to 6pm (hours may extend when there are events on Campus). We will be staffing the truck daily from the morning prep, 9am, to the evening shutdown, typically 7pm.

We are seeking eager and enthusiastic individuals who can work in a fast-paced kitchen environment in close proximity to co-workers. All PaddyWagon team members will receive compensation of \$15 per hour, together with an equal share in daily tips.

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We are looking for willing and enthusiastic workers who can work in a hectic environment in close proximity to co-workers. We will have from 2 to 4 employees in the food truck at any time, dependant on volumes so working well with others is almost a necessity.

Employees will be expected to work all the different functions of a food truck, from food preparation to cooking to the window/cashier function. Some experience as a Cashier or in a restaurant Kitchen would be a benefit.

We are looking for full or part-time staff and will work around class schedules for any students. We will be paying all our workers \$15 per hour, with an even cut of any tips from customers each day.

Prep and Cooking

Cut and prepare Potatoes for Fries

Prepare vegetables for later use.

Measure ingredients required for specific food items being prepared.

Read food order slips or receive verbal instructions and prepare and cook food according to instructions.

Operate large-volume cooking equipment including deep-fat fryers and griddles.

Work on several different orders simultaneously.

Coordinate timing of food production activities

Cleaning

Maintain sanitation, health, and safety standards in work areas.

Clean food preparation areas, cooking surfaces, and equipment

End of Day cleaning after closing

Window

Excellent communication and interpersonal skills.

Good mathematical skills.

Process customer orders and record them in the food truck database.

Verify that prepared food meets requirements for quality and quantity.

Package food or beverages for take-out.

Order materials, supplies, or equipment.