

# Wesco Foods – Hiring Form

**Employer:** Wesco Foods.

**Job Position:** Food & Beverage Processor.

**Job Type:** Casual, Part Time, Full Time, Career Opportunity.

**Salary:** \$20.00 - \$24.00 depending on experience.

In Port Alberni, BC.

Send Resume to: [wescofoods@hotmail.com](mailto:wescofoods@hotmail.com)

WESCO FOODS is a local HACCP-certified Agri-Food production, manufacturing & distribution servicing team in the Alberni-Clayoquot Regional District.

We offer local food accessibility & development services in our community. We are also a supportive team of culinary professionals that enhances the production of our local agricultural system & locally-made food production in the Alberni Valley & beyond.

We essentially promote produced foods that are made/grown naturally or organically in BC. We established a localized food system that gives food entrepreneurs opportunities to generate growth in Vancouver Island regions; Giving them ways to develop their food brand & product(s) development. In addition, we have created a zero-food waste policy system that allows us to process all local perishable food into lasting valued items in BC.

## JOB SUMMARY

Assist the Culinary Manager(s) with multiple kitchen tasks. Ensure the highest food & ingredient quality. Measure out ingredient components to properly set up the ingredients to create the right formula. Keep the work environment clean. Operate different pieces of kitchen equipment as directed by the supervisor, as well as all other kitchen functions. You will be handling different types of food produce and/or products intended to be prepared, processed, cooked, and packaged.

## CANDIDATE PROFILE

### Education and Experience

#### \*Food Safe Certification required

- 3 + years experience in Culinary Arts, Food and Beverage, or related professional areas.
- French/English or bilingual candidates will have priority at this time.

## CORE WORK ACTIVITIES

### Responsibilities

- Maintain receiving and food storage standards. (Food Safe)
- Make sure that all raw food items received are of good quality and a proper quantity.
- Prepare and cook foods of all types, either regularly/or/ for special event guests /or/ during other functions.
- Ensure that the food products are stored and rotated together properly.

- Assist in determining how food should be presented.
- Ensure compliance with food handling and sanitation standards.
- Recognize superior quality products, presentations, and flavour.
- Ensure compliance with all applicable laws and regulations in a kitchen.
- Follow proper handling and the right temperature of all food products.
- Operate and maintain all department equipment and report malfunctions.
- Check the quality of raw and cooked food products to ensure that standards are met.

### **Job Requirements and Skills**

- Follow instructions and engage in the food production led by the senior kitchen staff.
- Operate food processing equipment.
- Unpack and store properly all food products.
- Help set up kitchen tools and machinery according to directives of the workday.
- Prepare food according to the instructions provided.
- Monitor the quality and quantity of food items.
- Participate in packaging and assembling food items.
- Check finished products accurately and make sure that any inconsistencies are addressed immediately.
- Pack the processed materials into boxes or plant-based plastic packaging according to their types.
- Weigh processed products and place weight tags on them.
- Place packaged items into its recommended preservation containment area to keep them fresh.
- Properly clean the kitchen, dishes and all areas needing sanitation procedures with the help of all other staff members.
- Label packaged food items appropriately.
- Assist with loading/unloading of products from delivery trucks and vans.
- Establishes and maintains open, collaborative relationships with Operational Staff and Clients and encourages other employees to do the same.
- Ensures property policies are administered fairly and consistently.

*We are an equal-opportunity employer. We believe in hiring diversity in our workforce and sustaining inclusivity, a people-first culture. We are committed to non-discrimination on any protected basis, such as disability or any other basis covered under applicable law. We encourage Homelessness applications under a soberness act policy with zero tolerance.*

Sincerely,  
Wesco Foods  
250-735-6532

*Sylvain Rollin*