



# NOW HIRING

## Production Staff

The production staff plays an integral role maintaining the highest level of quality, consistent service standards and accuracy. Your main responsibilities are the production of sandwiches and various other ready to eat food items. You have a good attention to detail and ability to follow product production guild lines with highest level of quality. You will assist the production team and enlist in a “What Ever It Takes” attitude to ensure customer satisfaction is met at all times.

### Position Requirements

- Relative experience in similar position
- Ability to work in a fast paced environment
- Must be self motivated and a high energy individual
- Ability to do accurate routine work standing for long periods of time
- Ability to lift 25 Kg
- Must be able to multi task
- Good oral and written communication skills
- Ability to work in an environment that encourages teamwork, creativity, openness, honesty and mutual respect
- Able to work in a temperature controlled environment (8-10 degree Celcius)
- Maintain a professional appearance and demeanour at all times
- Food Handlers Certificate is a bonus
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### Major Responsibilities

- Promoting our values (Excellent Food – Superior Service - Fresh Thinking)
- Consistent, accurate and food safe production of all food items
- Maintaining a sense of urgency to all requests made by the team leader
- Maintain professional attitude and mannerism with all team mates at all times
- Provide Professional service to our clients
- Providing support to our other food service divisions as required
- Follow all provincial and local Health guild lines

### Daily Duties

Excellent Food. Superior Service. Fresh Thinking.



- Daily consistent and accurate production of all food items

Hiring Process:

Please forward resumes to [hr.careers@scarletthouse.ca](mailto:hr.careers@scarletthouse.ca) and our recruitment staff will contact successful candidates.

