



JOIN OUR TEAM

JOB POSTING – Food Service Cook Lead

Who we are:

Safari Niagara is a family-owned business celebrating over 20 years in operation. We are proud to be a significant part of a diverse and inclusive community. At our park, we promote education to all ages and abilities about wildlife conservation.

What we offer:

- 🐾 Full-time or Part-time Seasonal hours
- 🐾 Employee discounts, Season Membership
- 🐾 Mentorship, ongoing training opportunities for future career growth in our organization

The role:

The Lead Food Service Cook will maintain the required standards in cooking, cleaning and decorum as established by the FB Manager. Must always prepare and store food as outlined under the safe food handling regulations. May be required to move from one location to another to help out or cover a shift therefore they must be familiar with all the menus and techniques used throughout the park. As the lead cook, they will also be responsible for the level of quality of food being produced by the other cooks. Act as an example and mentor to their teams and always bring up any concerns to their superiors in a timely manner.

Your responsibilities:

- 🐾 Prepares food for Safari Niagara's staff and customers, according to recipes/specification, promptly to efficiently serve consumers
- 🐾 Maintains a high level of food safety at all times to ensure safety and maintenance of regulations
- 🐾 Maintains health and safety of their designated food service location
- 🐾 Execute daily opening, closing, and cleaning duties to ensure smooth transitions and organization
- 🐾 Ensure proper rotation of all food using the FIFO system, including labelling and dating to follow the regulation of food service duties
- 🐾 Assist in preparation of food for all corporate gatherings and events in an efficient manner, with emphasis on quality and safety
- 🐾 Accepts any added responsibilities that may be asked throughout employment at Safari Niagara to support other departments
- 🐾 Supports and maintains a high level of moral among the teams.

What you bring to the role:

- 🐾 Excellent interpersonal skills and time management
- 🐾 Strong work ethic, punctuality and reliability
- 🐾 Attention to detail
- 🐾 First Aid, CPR-C, Safe Food Handling, Smart Serve and Workplace Health and Safety certification are considered an asset
- 🐾 Positive Vibes

Please apply, in confidence, by sending your resume to info@safariniagara.com.

We thank all applicants. Only those selected will be contacted.

Safari Niagara is committed to providing accessible employment practices that are in compliance with the Accessibility for Ontarians with Disabilities Act (AODA). If you require accommodation for disability during any stage of the recruitment process, please indicate this in your application.