

TITO BOY'S

Take part in the Filipinx food movement by joining our dynamic team!

For many immigrants, food feels like home despite being half a world away from their homeland. At our restaurant, our mission isn't only to empty plates. At Tito Boy's, you're invited to a gathering place, a community hub, and a culinary home away from home.

Dig into familiar Filipinx fare and delectable fusion dishes at our new family-owned restaurant. We're opening soon in Winnipeg's south end conveniently located only a few minutes away from St. Vital Shopping Centre.

We're looking for creative and hard-working part-time line cooks to join the Tito Boy family. As the flavour curators of our Filipinx fare, you take pride in creating tasty and beautiful plates that leave a lasting impression on each guest who dines at our restaurant. You operate with speed, consistency and precision while upholding a high standard not only for the quality of our food but also in the maintenance of a clean and safe cooking environment. You love bringing smiles to people's faces with your culinary creations and sharing this fare with our guests who may be experiencing Filipinx food for the first time.

As a valued member of our kitchen team, you're in charge of:

- Coordinating with front-of-house staff to ensure proper cooking, considering special requests and food allergies
- Cooking menu items in cooperation with kitchen team
- Memorizing recipes, policies, procedures and standard portion sizes
- Properly labelling and dating food products while maintaining freshness of produce following "first-in, first-out" guidelines

- Upholding cleanliness of kitchen area ensuring a safe, sanitary and clean work environment
- Performing opening and closing duties to prepare the next shift for success
- Monitoring food stock and placing orders, as needed
- Other duties as assigned

Requirements:

- Must be available to work early mornings, evenings and weekends (with guaranteed Mondays and Tuesdays off)
- Able to work under pressure in a fast-paced environment
- Master organizer and exceptional attention to detail
- Clear and confident communicator
- Demonstrates respect and dignity for each and every guest who enters our safe space
- Able to withstand long hours of standing and capable of lifting up to 50 pounds
- Previous experience working in a commercial kitchen and cooking Filipino cuisine is an asset

What's in it for you:

- Competitive base compensation and tips
- Flexible scheduling to support work/life balance
- Meal discounts

Hours of operation:

- Wednesday/Thursday/Sunday - 8AM-3PM
- Friday/Saturday - 8AM-3PM & 5PM-9PM

Job Types: Part-time, Temporary, Casual

Salary: \$14.00 per hour