



THE CANADIAN POTATO MUSEUM
& P.E.I. POTATO COUNTRY KITCHEN

JOB TITLE:	Kitchen Staff (Student)	SUPERVISOR:	Manager
ORGANIZATION:	The Canadian Potato Museum	LAST REVISED:	January 2012
LOCATION:	The PEI Potato Country Kitchen	EMPLOYEE NAME:	

JOB DESCRIPTION

MISSION

The Canadian Potato Museum will create a dynamic new travel destination value for the community of O’Leary and the North Cape Coastal Drive.

VISION

To always strive towards making the a visit to the Canadian Potato Museum one of the most entertaining, educational and enriching travel experiences on Prince Edward Island.

ROLE AND RESPONSIBILITIES

Responsible for the coordination and smooth operation of “The PEI Potato Country Kitchen” which will include:

- Preparing/wrapping cutlery for the tables
- Preparing/wrapping take- out cutlery
- Serving a variety of potato based meals to dining patrons
- Maintaining a clean and safe work environment
- Ensuring dining areas are well kept, clean and sanitized.
- Preparing Potato Fudge for sale
- Wear supplied uniform, hair restraints and ensure cleanliness and professionalism of appearance
- Contributing to a pleasant and respectful work environment
- Assigned stations for taking orders, preparing take outs and attending tables will be the responsibility of the supervisor

In addition to performing the above listed responsibilities, the selected employee is responsible for ensuring policies and procedures are followed as indicated by the Board of Directors, Occupational Health & Safety and Health Department regulations.



THE CANADIAN POTATO MUSEUM
& P.E.I. POTATO COUNTRY KITCHEN

QUALIFICATIONS

High School Diploma or equivalent with 1-2 years of commercial food preparation experience desired. Knowledge of Health Department and Occupational Health & Safety regulations related to kitchen maintenance and operation preferred. Ability to work alone or with a team. Good interpersonal, communication and organizational skills.

Approved By:		Date:	
Accepted By:		Date:	