
Food Service Worker

DEPARTMENT:	Parks and Recreation	STATUS:	Auxiliary
NO. OF POSITIONS:	One	UNION:	CUPE, Local 387
HOURS OF WORK:	*Varies	SALARY:	\$25.97 - \$30.39 + 12% in lieu of benefits and vacation

As a central hub in the Metro Vancouver area, the City of New Westminister delivers a broad spectrum of urban services to over 92,000 residents. New Westminister is rich in history with a viable and thriving economy and has a population representative of the diversity of the region. The City is staffed by talented and dedicated employees who work together to achieve its strategic vision. We have earned a proud reputation for civic leadership, service delivery, and outstanding employee relations.

Under the direct supervision of the Food Service Coordinators, you will assist in the preparation of a variety of daily pre-set food menu items for the Parks & Recreation food services, as well as in the preparation for catering services. Duties will include: food preparation; assisting in the preparation of pre-set menu items such as sandwiches, salads and hot entrees; preparing and general kitchen cleaning including, but not limited to, washing dishes, cleaning of preparation and service counters and kitchen equipment and utensils; and replenishing stock.

If you have the following qualifications, we would like to hear from you!

- Completion of Grade 12 (or equivalent) plus a minimum of 1 year of food preparation experience in a cafeteria or restaurant setting; or an equivalent combination of training and experience
- Good knowledge of the methods, practices, materials, procedures and equipment used in a cafeteria
- Ability to maintain effective working relationships with supervisors, staff and customers and able to provide excellent customer service
- Ability to prepare hot entrees, sandwiches, grab-and-go, catering, soup, and bake pastries
- Ability to follow recipes and written and verbal instructions
- Ability to work independently and show initiative
- Ability to organize and prioritize the work
- Ability to operate kitchen equipment relating to the work
- Ability to supervise and direct volunteers
- Ability to complete accurate cash-out procedures
- Ability to stand for long periods of the workday and be able to bend, reach and lift items up to 10lbs
- Perform other duties as assigned
- Must have a valid Food Safe Certificate, Level 1
- Must be able to pass and maintain a clear Police Information Check - Vulnerable Sector Check

*You will be required to work a variety of shifts including days, evenings, and weekends as required to support operational needs.

Please include your availability in your cover letter.

Please apply with your cover letter and resume in one document at www.newwestcity.ca/employment by **May 1, 2026**.

We offer our employees great work-life balance, including competitive salaries, comprehensive health and wellness benefits and retirement plans (a percentage in lieu of benefits for auxiliary positions). We also offer a hybrid remote work schedule in accordance with our Remote Work Policy, opportunities for education and training, and engaging, rewarding work.

To support a workforce that reflects the diversity of our community; women, Indigenous Peoples, racialized individuals, persons of diverse sexual orientation, gender identity or expression (LGBTQ2S+), persons with disabilities, and others who may contribute to diversity of our workforce, are encouraged to express their interest.

New Westminister is on the unceded and unsundered land of the Halq'eméylem-speaking peoples. It is acknowledged by the City that colonialism has made invisible their histories and connections to the land.

We are learning and building relationships with the people whose lands we are on.

*We thank all applicants for their interest and advise that only those selected for an interview will be contacted.
This position is only open to those legally entitled to work in Canada.*