

Summer House Park Available Position:
Wood Fired Pizza Builder

If you enjoy working with others in a fun, fast paced environment, pride yourself on preparing quality food and if you love pizza, we'd love to meet you! We are looking for motivated, energetic and outgoing people to join our team in our new wood fired pizza kitchen.

Summer House Park is a family owned and operated resort that provides RV, camping and roofed accommodations as well as a variety of food services and recreational activities. Our team is committed to providing our guests an excellent vacation destination. At the heart of Summer House is a fun and caring environment for our employees and guests alike.

Our wood fired pizza oven and take out patio is a new addition to quality food offerings at Summer House. We are thrilled to now offer patio dining, take out, and campsite delivery of quality wood-fired pizza, prepared lovingly by our dedicated food services team. We are looking for someone with excellent customer service skills who is motivated to converse with guests while creating their personalized pizzas, salads, fryer foods and beverages. You will be interacting directly with our guests so it is important that you value excellent customer service and that you genuinely enjoy working with others. Good communication is an essential part of being a Summer House Park team member.

Pizza cooks are responsible for:

- Preparing pizza toppings in anticipation for a fast paced pizza-building shift.
- Taking orders and creating our delicious menu items perfectly every time for every guest.
- Operating a POS machine, computer software and handling cash.
- Preparing fryer food and salads.
- Preparing drinks and alcoholic beverages (if Smart Serve certified) for guests.
- Clearing and resetting tables and cleaning dishes.
- General cleaning of the patio and kitchen area, including dusting, sweeping and mopping
- Cleaning the kitchen regularly including the preparation station and fryer.
- Delivering pizza to campsites via golf cart.
- Taking inventory and stock tally.

Qualifications and the key to success:

- Ability to maintain composure and thrive in a fast-paced environment.
- Excellent customer service skills; works with a sense of purpose and always prioritizes guest's orders.
- Comfortable preparing guest receipts, ability to use POS machines, computers and restaurant software.
- Attention to detail and ability to always maintain a hygienic and organized work space (you don't mind cleaning).
- Works alongside their team members to build relationships by finding common ground and working cohesively with all team members.
- Ability to contribute to kitchen's organizational and planning duties.
- Excellent verbal communication and ability to take instruction and receive feedback.
- Knowledge of food handling and basic commercial kitchen hygiene.
- Priority will be given to those with Smart Serve and prior kitchen experience.

Hours, wages and perks:

- Full-time seasonal position; May - October. Summer student positions also available; June-September
- Rate of pay based on previous experience, plus tips.
- Health benefits for returning, full-time employees.
- We provide a thorough training program and ongoing mentorship.
- Staff discounts on food and store items, use of resort amenities.
- COVID-19 considerations: Regular cleaning and social distancing practices. Mask required.

To Apply:

Send a completed application form (found on our website), covering letter describing your experiences and your résumé to:

Darci Lombard- Summer House Park
197 Miller Lake Rd.
Miller Lake, ON N0H 1Z0
(519) 795-7712

Documents may be sent electronically to - darci@summerhousepark.ca