

Food Service Kitchens

Skill Development & Benefits

Although The Gardens is hiring primarily for entry level positions, on a seasonal basis there may be opportunities at competitive rates for experienced staff seeking to complement their training.

- specializations: pastry, à la carte & production
- learn industry techniques & methods
- learn ordering & cooking systems
- exposure to high end food products
- high volume production experience
- clean & organized work environments



Typical Day (Entry Level)

- peeling, slicing, chopping
- food assembly & presentation
- maintaining food quality standards
- cleaning tasks as directed
- operating an industrial dishwasher
- hand washing pots, pans & utensils

Work Description

- food production for varied service styles
- physically demanding
- fast paced & high volume environment



Peak Season Schedules

- hiring begins mid-May
- seasonal opportunities
- includes evenings, weekends & holidays
- 30 – 40 hours/week
- shifts ranging from 6 – 8 hours:
 - beginning as early as 6:00 am
 - ending as late as 11:00 pm

