Food Counter Attendant

H&F Foods Ltd

Job ID
50337

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LOCATION	DATE POSTED	EXPIRY DATE
331 Frontage Road, Ste Rose du Lac, MB | Manitoba	02-06-2026	29-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $16.40 / Hour	Will train	No degree, certificate or diploma

Job Details

Food Counter Attendant

H&F Foods Ltd. o/c Chicken Chef / Ste Rose Inn

Location: 331 Frontage Road, Ste Rose du Lac, Manitoba, R0L 1S0

Salary: $16.40 / Hour

Vacancies: 10 Vacancies

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous peoples, Newcomers to Canada, Seniors
Terms of employment: Permanent, Full time, Part-Time, Day, Evening, Night, Weekend, Shift, Morning, Early Morning
Start date: As soon as possible
Languages: English
Education: No degree, certificate or diploma
Experience: Will train
Benefits: Disability insurance, Dental insurance, Extended medical insurance

How to Apply:
In Person: 331 Frontage Road, Ste Rose du Lac, Manitoba, R0L 1S0
By Email: srcchef@hotmail.com
By Phone: 204.447.3111

All interested applicants who can legally work in Canada are encouraged to apply. If you are not currently authorized to work in Canada, the employer will not consider your job application

Job Description

Work Conditions and Physical Capabilities: Physically demanding, Handling heavy loads, Standing for extended periods, Work under pressure, Repetitive tasks, Fast-paced environment

Personal Suitability: Team player, Reliability, Effective interpersonal skills, Client focus

Counter Attendant and Food Preparer Skills: Portion and wrap foods, Keep records of the quantities of food used, Prepare, heat and finish simple food items, Take customers' orders, Use manual and electrical appliances to clean, peel, slice and trim foodstuffs, Package take-out food, Serve customers at counters or buffet tables, Stock refrigerators and salad bars

Equipment and Machinery Experience: Grill, Conventional oven, Electronic cash register, Food dispensers, Deep fryer

Dishwashing Skills: Place dishes in storage area, Operate dishwashers to wash dishes, glassware and flatware, Scour pots and pans, Sanitize and wash dishes and other items by hand, Clean and sanitize items such as dishwasher mats, carts and waste disposal units

Kitchen Helpers Skills: Wash, peel and cut vegetables and fruit, Receive, unpack and store supplies in refrigerators, freezers, cupboards and other storage areas, Remove kitchen garbage and trash, Sweep, mop, wash and polish floors, Sharpen kitchen knives, Clean and sanitize kitchen including work surfaces, cupboards, storage areas, appliances and equipment, Handle and store cleaning products

Weight Handling: Up to 23 kg (50 lbs.)

Food Service Helpers Specific Skills: Load buspans and trays, Bring clean dishes, flatware and other items to serving areas and set tables, Carrying and replace linen, Replenish condiments and other supplies at tables and serving areas, Clear and clean tables, trays and chairs

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