



JOB POSTING: Kitchen Team Member

Company:	Rosebud Theatre & School of the Arts
Effective:	Immediately, and looking for summer staff as well
Accountability:	Reports to the Head Chef
Position:	Part-time casual or regular full-time hours
Hours:	Weekday, weekend, and evening work will be required
Remuneration:	Wage based on training and experience, plus tips
Location:	On-site in Rosebud, Alberta
Training:	On-the-job training is provided

Summary: Join a team of dedicated hospitality and theatre professionals who are passionate about great theatre, training young artists and enriching lives.

Have you ever wanted to spend some time working in the tiny arts village of Rosebud? With a population of less than 100, Rosebud is one-hour north-east of Calgary and is nestled in the Rosebud River valley. Home to the famous Rosebud Theatre, this little hamlet normally draws 30,000 – 40,000 people each year to its theatre productions, including music, great food, warm hospitality, and fabulous stories! Rosebud's mission includes enriching lives through the gift of hospitality, therefore teamwork, a servant's heart, and a positive attitude are utmost for all positions.

Reporting to the Head Chef, this position is responsible for providing excellent customer service to all guests, visitors and staff. Anyone interested in these exciting opportunities should apply with a resume and cover letter to **Head Chef Mo Syed** (mos@rosebudtheatre.com). In your cover letter, please let us know why this position may be a good fit for you and what you hope to bring to the community of Rosebud.

Duties include, but are not limited to:

- Work to attain menu specifications, in a sanitary and timely manner
- Assist with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas
- Operate individual stations within the kitchen, under the supervision of kitchen leadership

- Perform additional responsibilities, as requested by the Head Chef
- Paying high attention to detail, and the ability to work in a high-pressure environment
- Occasional exposure to cold, heat and water
- The ability to stand while working is required
- Food waste control and management
- Follow and ensure compliance with safe food handling policies, including personal hygiene procedures
- Protecting company assets and ensure uniform and personal appearance are clean and professional
- Support positive workplace culture, including use of professional language
- Develop and maintain positive working relationships with other departments
- Support your team to reach common goals, ensuring adherence to quality expectations and standards

Qualifications:

- Food Safe Course is required
- Minimum 1 year of commercial cooking or professional kitchen experience is an asset
- Willingness to learn on the job
- Mentally and physically able to perform duties as outlined
- Physical duties may include standing and occasionally lifting and moving heavy objects up to 50lbs, and up to 35lbs regularly
- Must be free of allergies or related conditions which may be aggravated by detergents, soaps and chemicals regularly used in the department

What we offer our valued staff:

- Staff perks and discounts
- Free meal per full shift
- Supplemental pay (tips)
- Ongoing mentorship to support personal and professional goals
- Fun, team-driven environment and inclusive community
- Flexible scheduling to accommodate your personal and family needs
- On-Site Parking

If you're interested in a company that rewards you for your dedication and commitment, then Rosebud Theatre & School of the Arts is the right place to establish your career!

Applications: To apply please send the following to mos@rosebudtheatre.com.

1. A resume(s) with both relevant and potentially related experience
2. A cover letter articulating why you'd like to work in Rosebud's kitchen



The purpose of Rosebud Theatre & School of the Arts to enrich lives by offering grace and understanding through the art of storytelling, the practice of mentorship, and the gift of hospitality.

We believe that every person is created in the image of God and that all of humanity reflects different facets of God's character. We believe that all fall short of reflecting God's true spirit, but we also believe in the promise of redemption for all.

Within this context, Rosebud strives to honour and respect the diverse cultures, languages, abilities, and perspectives that each staff member brings to the organization.

We are dedicated to creating an inclusive environment that welcomes the humanity of our students, staff, contract instructors, guest artists, board members, donors, and patrons. We are committed to providing a supportive work and educational environment where the principles of equity, diversity, and inclusion are trained, fostered, and intentionally practiced. Through conscious reflection, and deliberate action and discussion at all levels, we aim to create a culture of care and safety where diversity can flourish.

All personnel policies related to employment – including hiring, compensation, promotion, benefits, job assignments, transfers, lay-offs, return from lay-offs, company sponsored programs or events, etc. – will be implemented without discrimination toward race, colour, creed, religion, sex, sexual orientation, gender identity, gender expression, family status, age, language, or national origin.

We are committed to recruiting and retaining a group of diverse, qualified staff members who advance Rosebud's mission in their respective vocations. Through a fair and equitable hiring process, the qualifications and values of each candidate are the primary criteria upon which hiring and promotion decisions are made.