



Maple Syrup Taffy Maker (1 Position) Purple Woods Maple Syrup Festival March 9 to April 8, 2018

SUMMARY

This is a seasonal position, required to work before and during the Purple Woods Maple Syrup Festival from February to April (Festival dates are March 9, 10, 11, 14, 15, 16, 17, 18, 24, 25, April 7 and April 8) (closed for Easter from Friday March 30th to Sunday April 1st). **A mandatory half-day training and orientation session is planned for Saturday, March 3, 2018.**

The Maple Syrup Taffy Maker is responsible for the organization and delivery of our maple syrup tasting and taffy making program at Central Lake Ontario Conservation's annual Purple Woods Maple Syrup Festival. The position requires an individual to prepare maple syrup for sampling and serving either at room temperature or on ice using the facilities available in our kitchen. This position will receive support from volunteers so must provide professional leadership and direction. Must be trained to maintain a safe and orderly sanitized work area and demonstrate proper food handling methods following the Region of Durham's Food Safety Training and Certification Program course manual. Complies with CLOCA policies, procedures, vision and fundamentals. Performs other tasks as assigned. The successful candidates will also be required to contribute to general housekeeping duties and promote Central Lake Ontario Conservation as a lead agency in watershed protection and stewardship.

The Maple Syrup Taffy Maker will attend an on-site training in taffy making equipment operations as part of the half-day training and orientation session. As well, the successful candidate will complete a mandatory online health and safety and personnel training session. The position requires the individual to stand and or sit and work in an outdoor serving environment about 95% of the time.

This position will report to the Director of Community Engagement. The Festival hours of operation are 9:30 a.m. to 2:30 p.m. The employee is expected to report to work from 8:30 a.m. to 3:30 p.m. to allow for setup and cleanup.

Location: Purple Woods Conservation Area, 38 Coates Road East, Oshawa, Ontario (at Simcoe Street)

Wage: \$14.00 per hour

Qualifications and Experience:

- 1) Excellent customer service.
- 2) Food preparation experience.
- 3) Food Handling Certification.
- 3) Able to work in a fast paced environment.
- 4) Able to work as part of a team and independently.
- 5) Fluent in English, a second language is an asset.
- 6) Post-secondary education in culinary program or event planning an asset.

Please **email** your **resume** to:

Ms. Yvonne Storm, Education Instructor ystorm@cloca.com

by **Friday, January 26th at 4:30 p.m.**

We thank all applicants for their interest; however, only candidates under consideration will be contacted. Central Lake Ontario Conservation is an equal opportunity employer in accordance with the Accessibility for Ontarians with Disabilities Act, 2005 and the Ontario Human Rights Code. CLOCA will provide accommodations throughout the recruitment, selection and/or assessment process to applicants with disabilities. Personal information provided is collected under the authority of The Municipal Freedom of Information and Protection of Privacy Act.