



Job Description: Food Truck Cook

Reporting To:

Food Truck Lead

Direct Reports:

None

Working with:

As the lead on each food truck shift, you will work closely with 1-3 other staff to deliver service at the event.

Overall expectation:

Make each event a fun and rewarding experience for the team, customers, organisers, fellow vendors, and yourself!

Key responsibilities:

- Liaise with Food Truck Lead to ensure all items for the relevant menu are packed and in the appropriate quantities.
- Ensure all food truck set up and pack down processes are executed accurately e.g. consumables are restocked, cleaning is completed and safety procedures have been followed.
- Manage time carefully to ensure the food truck is onsite and ready to serve at the required time.
- Safely and responsibly operate company vehicle and food trailer.
- Work respectfully with event organisers to meet their expectations and requirements.

- Be respectful of other vendors.
- Ensure all customers are happy and satisfied. Work to resolve any issues.
- Uplift and assist your team members by being prepared and communicating clearly during service.
- Manage staff breaks.
- Keep the food truck, till and all equipment safe and secure at all times.
- Provide Food Truck Lead with debrief of each event including sales totals, sales volume, incidents and any other useful information.
- Suggest areas for improvement and bring issues to the attention of the Food Truck Lead.

Commitment required:

- Minimum 15 hours per week.
- Available until mid-September
- Working from various locations between 616 Ferry Road Woolston and events around Christchurch and Canterbury

Remuneration:

- \$25-\$29 per hour depending on experience.
- Free shift meal and beverage