



Boryski's Butcher Block
2210 Millar Ave, Saskatoon, SK S7K 4L1

Phone: (306) 242-3456
shop@boryski.com

Food Truck Coordinator

At Boryski's Butcher Block we unite past family values with new innovations to deliver continuous satisfaction and assurance to both staff and customers. We believe serving the community starts by building a team that values collaboration, quality standards, and creativity.

We are looking for a candidate with drive and a can-do attitude to join our team as a Food Truck Coordinator to provide support in overseeing our food truck team at seasonal events. This position supports our mission to serve the community through delivering consistency and quality to our products and services.

Working with a supportive team, in a fast-paced and dynamic environment, the ideal candidate has experience in a leadership role, supervising a team, customer service, and food service. This is an opportunity for someone who wants to contribute to team success and grow their skills in leadership, project management, customer service, and team supervision.

General Scope of Duties: Food Truck Members work collaboratively to deliver great quality and service to represent the BBB brand. This position involves assisting in managing bookings and staffing, providing leadership at events, as well as working alongside team members taking orders, cooking and serving menu items, answering product questions, and maintaining an organized, tidy, sanitized space.

Key Responsibilities

- Work alongside owners and senior leadership to complete all event pre-preparations
 - o booking, staffing, event logistics, timeline, staff information documents, menus, set up requirements, take down requirements
- Act as an on-site supervisor at events for team members to ensure the Boryski's Butcher Block brand is well represented
 - o Maintain quality standards, ensure safety standards are exceeded, provide excellent customer service to patrons, liaise with event organizers where necessary
 - o Alert owners and senior leadership to any issues or challenges that arise
- Prepping the food truck with supplies
 - o cut onions, cheese, condiments, meat, food service containers, utensils, cleaning supplies
- Communicating needs as a team, and working together closely to provide consistent, quality food service and signage
- Operate the grill to cook menu items, rotating stock as needed
- Taking orders, finishing transactions, and logging orders in the POS system
 - o Close till at the end of the shift and complete a sales report
- Maintaining a clean, sanitized work space throughout and at the end of shift
 - o Tidy and organize drink fridge, and supply storage containers
- Unloading food truck, washing utensils, packaging unused food when required
- Other duties as required



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Key Attributes (required):

- Leadership skills and a strong ability to motivate a team in a positive way
- A valid driver's license
- Food Safe Certification
- Serve It Right Certification
- Ability to work evenings and weekends on event days
- Kind, honest, and reliable
- Able to adapt to fluctuations in pace and use time efficiently
 - Meet demand when busy and tackle new projects during slow periods
- Understands how one's demeanor is representative of the BBB brand
 - Provides exceptional customer service skills to match
- Highly collaborative (team player)
- Can communicate concerns, ideas, and needs effectively and courteously
- Willing to take initiative and develop creative problem solving/solutions
- Takes pride in a job well done

What we offer you:

- Hourly compensation set above minimum wage
- Flexible hours
- Paid sick time for staff who work over 20 hours per week
- Product discounts
- Equitable portion of gratuities earned
- A chance to learn a diverse set of skills through cross-training and team collaboration
- A culture that values new ideas, transparency, collaboration, and fun

This position requires **in-person** attendance at our shop located in the North Industrial area of Saskatoon. We are building an inclusive work environment representative of the diverse community we have the pleasure of serving, and encourage candidates from all abilities and backgrounds to apply.

About Boryski's Butcher Block

Boryski's Butcher Block is proud to be a locally owned and family-run butcher shop located in the North Industrial area of Saskatoon. Since its founding in 1981, Boryski's Butcher Block has expanded its operations to offer catering, BBQ rentals, wild game butchering, fundraising programs, and, most recently, fully-serviced Food Trucks for local events.

Our Response to COVID-19

This position requires in-person participation. We continue to maintain a masking policy for our staff and other COVID-19 health and safety regulations are in place to ensure all team members feel comfortable, safe, and supported in their roles. **In-person interviews** will be conducted, though requests for virtual interviews may also be considered.

We thank you for your interest in joining the team! Please email your resume and cover letter to erin@boryski.com. While we welcome all applicants, only those who are selected for an interview will be contacted.