

Kitchen Assistant – Entry Level

Location: Mississauga, ON

Start Date: May 2025

Compensation: \$21/hour (Full-time & Part-time positions available)

Contact: Veronika – veronika@finefoodprod.com

Are you looking to start your career in the food industry but have no experience? We're hiring dependable, hardworking individuals to join our ghost kitchen team in Mississauga as Kitchen Assistants. This is a great opportunity to learn hands-on in a commercial kitchen without customer-facing pressure.

What You'll Be Doing:

- Prepping basic ingredients: washing produce, portioning sauces, assembling toppings
- Supporting our cooks during meal assembly and rush hours
- Keeping workstations tidy, sanitized, and stocked
- Following simple food safety guidelines (we'll train you)

What We're Looking For:

- No prior experience needed – just a strong work ethic
- Willingness to learn and take direction
- Comfortable standing and moving around during shifts
- Able to work independently and as part of a team

Perks & Benefits:

- Paid hands-on training
- Meals provided during your shift
- Opportunity for growth into cook or supervisor roles
- Stable schedule with weekly hours

If you're ready to get started in a kitchen that values reliability, teamwork, and growth, send your resume or a short intro to: veronika@finefoodprod.com

Order Packaging Crew Member – Entry Level

Location: Mississauga, ON

Start Date: May 2025

Compensation: \$21/hour

Contact: Veronika – veronika@finefoodprod.com

We're currently hiring Order Packaging Crew Members for our busy ghost kitchen operation in Mississauga. No kitchen experience? No problem. We'll train you to be a pro at assembling, packing, and quality-checking food orders across several restaurant brands.

Daily Responsibilities:

- Accurately pack meals for delivery or pick-up using branded packaging
- Label orders and ensure special instructions are followed
- Check each item for presentation, temperature, and completeness
- Work closely with kitchen and delivery staff to maintain fast, efficient service

What You'll Need:

- A sharp eye for detail and commitment to doing things right
- Ability to stay organized and focused during busy periods
- Basic comfort using kitchen tools like scales, sealers, and label printers
- Willingness to clean and reset your workspace at the end of your shift

What We Offer:

- Starting wage of \$21/hour with opportunities to advance
- A clean, team-oriented work environment
- Flexible scheduling – great for students or newcomers
- On-site training and ongoing support

To apply, send a quick note with your availability and contact info to veronika@finefoodprod.com

Food Runner & Kitchen Cleaner – Entry Level

Location: Mississauga, ON

Start Date: May 2025

Compensation: \$21/hour

Contact: Veronika – veronika@finefoodprod.com

We're hiring energetic, reliable people to keep our ghost kitchen organized and clean. As a Food Runner & Kitchen Cleaner, you'll play a key behind-the-scenes role making sure everything runs smoothly.

Your Role Includes:

- Transporting food trays between stations and packaging areas
- Collecting used dishes and tools and taking them to the dish pit
- Wiping down surfaces, mopping, taking out trash and recycling
- Helping close the kitchen at night and restocking supplies for the next day

This Job Is Great For:

- Anyone looking for stable work with consistent hours
- People who like physical, hands-on work and being part of a tight team
- Newcomers to Canada or students needing flexible hours
- Those who enjoy a clean, structured workplace

We Offer:

- On-the-job training from day one

- Free staff meals
- Reliable hours with opportunities to grow
- A supportive kitchen culture

To get started, email Veronika directly at veronika@finefoodprod.com – no resume needed if you're just starting out, just tell us a bit about yourself and your availability.