

Foodservice Workers
Food Services Division, Yukon University
Arctic Winter Games 2026
March 7 – March 14, 2026

Foodservice workers perform core tasks in food preparation, service, sanitation, customer support, and safety compliance, tailored for high-volume settings such as the Arctic Winter Games. Key duties emphasize FoodSafe practices, teamwork, athlete assistance, and efficient operations.

Key Duties

- Prepare and portion food items per recipes and FoodSafe practices or as directed, including trimming, slicing, and assembling meals.
- Serve food and beverages, manage serving stations, respond to athlete questions/inquiries, and provide assistance or guidance.
- If unable to answer inquiries, direct athletes to the Foodservice supervisor on duty promptly.
- Operate kitchen equipment safely and maintain service lines with proper stocking and setup.
- Clean, sanitize workstations, dishes, utensils, and dining areas to comply with health regulations and FoodSafe standards.
- Monitor inventory, rotate stock, dispose of waste, report shortages or issues, and collaborate with team members.

[Yukon University Temporary Positions - Food Services Application – Fill out form](#)