

## **Host**

### **Food Services Division, Yukon University**

#### **Arctic Winter Games 2026**

**March 7 – March 14, 2026**

Hosts manage guest welcome, flow control, and initial athlete support at entry points in high-volume settings like the Arctic Winter Games. Key duties emphasize customer service, FoodSafe awareness, and coordination with Foodservice Supervisor, front-of-house staff, and Chef Lead for smooth operations.

### **Key Duties**

- Greet athletes and guests warmly, manage entry lines, seat or direct to serving stations, and provide basic menu guidance or event information.
- Monitor dining area capacity, communicate wait times or special accommodations to Foodservice Supervisor, and assist with crowd flow during peak service.
- Respond to initial inquiries about menu items, dietary options, or service details, directing complex ingredient/allergen questions to Foodservice Supervisor or Chef Lead.
- Ensure front-of-house areas maintain FoodSafe standards by monitoring cleanliness, reporting issues to Prep Support Workers or Dishwashers, and upholding hygiene practices.
- Coordinate with serving staff to communicate athlete needs or special requests, escorting VIPs or teams as directed by Foodservice Supervisor.
- Assist with basic setup/reset of dining areas, monitor waste stations, and collaborate with all team members to create welcoming, efficient service environment.

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