

Line Prep Assistant
Food Services Division, Yukon University
Arctic Winter Games 2026
March 7 – March 14, 2026

Focuses on efficient ingredient preparation, station readiness, and support for service lines in high-volume settings like the Arctic Winter Games. Key duties prioritize FoodSafe practices, workflow support, and coordination with Chef Lead, Cooks, and Foodservice Supervisor.

Key Duties

- Prepare ingredients per recipes and FoodSafe practices, including washing, trimming, slicing, chopping, and portioning for cooks.
- Assist with menu item assembly, deliver prepped components to front-of-house stations, and serve items as required.
- Follow instructions from Chef Lead and Cooks, report production issues, and interact courteously with athletes on basic inquiries.
- Direct dietary or ingredient questions to Foodservice Supervisor or Chef Lead, maintaining smooth workflow; note overlap with Kitchen Utility Worker duties where team collaboration ensures all roles support shared goals.
- Operate basic equipment safely (e.g., peelers, slicers), organize stations, assist dishwasher or front-of-house when equipment needs cleaning or replacement, and alert Chef Lead to maintenance needs.
- Clean/sanitize prep areas and equipment, monitor/rotate stock, manage waste, and report shortages to supervisors.

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