



GENERATIONS CALGARY

Barista/Prep Cook – Part Time Evenings

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| Location: | 120 Skyview Ranch Drive NE |
| Employee Status: | FTE – 0.24 - Fri, Sat, Sun (6:00pm to 9:00pm) |
| Reporting to: | Support Services Manager |
| Date Available: | January 23, 2026 |
| Application Closing Date: | Open until suitable candidates are found |
| Rate of Pay: | To be commensurate with qualifications and experience |

Designed to improve quality of life, the Generations Calgary campus includes designated supportive living and long-term care spaces for seniors that promote mental, physical, social and spiritual well-being. We are committed to best in class care for our residents and are looking for individuals to join our family. If you would like to work at our state of the art, inter-generational campus, and are committed to serving our residents with care and compassion, we invite you to keep reading below.

Position Summary

Generations Calgary is currently looking for dedicated, motivated, and passionate individuals to join our team as barista/prep cooks.

As a Barista/Prep Cook at Generations Calgary, you will play a vital role in delivering high-quality food and beverage services within a healthcare and community-focused environment. This multifaceted position involves preparing and serving a variety of hot and cold beverages, assisting with meal preparation, and maintaining a clean, safe, and welcoming kitchen and bistro area. You will engage directly with residents, staff, and visitors, ensuring exceptional customer service and adherence to food safety standards.

Key responsibilities include operating POS systems, handling cash transactions, preparing meals and snacks, monitoring food inventory, and maintaining sanitation protocols. The role demands strong time management, attention to detail, and the ability to work both independently and collaboratively. Prior barista or food service experience, a valid Food Handler's Certificate, and knowledge of health and safety practices are essential. This position requires physical stamina, the ability to multitask under pressure, and a commitment to fostering a positive and respectful workplace culture.

Duties and Responsibilities Include:

- Prepare ingredients and meals according to menus and recipes.



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- Prepare and serve a variety of beverages, including coffee, tea, and specialty, while adhering to recipes and presentation standards.
- Engage with customers to provide excellent service, taking orders accurately and addressing any inquiries or concerns promptly.
- Check equipment (exhaust fan, dishwasher, oven, stove, steamer, steam kettle, Suzy-Q, etc.) and work area frequently in order to maintain safe, sanitary and orderly environment.
- Prepare breakfast, salads, sandwiches, desserts, and snacks with minimal supervision.
- Check the cooler and freezer temperature and record it in the temperature log.
- Performs food preparation on a bulk production scale, including portioning, assembly, and serving of menu items with limited supervision.
- Comfortable working in a structured workplace, following Food Services Supervisor/ Manager directions and demonstrating ability to receive constructive feedback effectively.
- Ensure freshness and quality of ingredients by inspecting them regularly.
- Estimate food requirements to avoid food waste and leftovers.
- Execute cutting, peeling, chopping techniques with precision and attention to detail.
- Always maintain cleanliness and organization of the kitchen and bistro area, including washing dishes and utensils, sinks, sweep and mop floor according to work area. Remove organic garbage and empty cardboard and dispose of them in the designated area.
- Monitor food stock levels and communicate with the Food Services Supervisor/ Manager to place orders as needed.
- Check next day's menu and pull meat/ frozen items accordingly.
- Participates in and assists with preparation of food for special functions.
- Adherent to food safety and sanitation standards, including proper handling and storage of food products, following company policies and procedures, including healthy and safety regulations.
- Help with food delivery to store food properly.
- Promotes and maintains positive communication and relationships among management, staff, residents and the public.



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- Report repair and maintenance requirements to Food Services Supervisor/ Manager.
- Operate POS systems.
- Handle cash transactions accurately while adhering to cash handling policies.
- Completes and renews Safe Food Handling Course as required by legislation and Generations Calgary policy.
- Attending related in-services and education programs.
- Perform other tasks as assigned.

Essential Skills and Qualifications Include:

- Previous experience in food handling or barista role.
- Must have a Food Handler's Certificate.
- Familiarity with POS systems.
- Strong time management skills to handle multiple tasks efficiently.
- Able to communicate and understand English well, both verbally and writing.
- Able to read and follow recipes and production guides.
- Able to operate related equipment and utensils (knife, blender, robot coupe, stove, oven, steamer, etc.).
- Able to work in teams and communicate with others in a respectful manner.
- Physical ability to carry out the duties of the position.
- Able to work independently and follow instructions with minimal supervision.
- Demonstrate good planning and organizational skills and ability to delegate.
- Must have a Food Handler's Certificate.
- Must have knowledge of Health and Safety and sanitize best practices and standards.

WORKING CONDITIONS

- Physical Demands – The prep cook position requires a significant amount of lifting, bending, and standing. In an average day the cook spends 6-7 hours standing or walking. Lifts a maximum of 50lbs. Risk of Burns, strain on shoulder, neck and back, cuts/scrapes/injections.



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- Mental demands – the work requires extended periods of concentration, multi-tasking, and the prioritization of work. The work is subject to the pressures created by constant interruptions, time constraints and multiple deadlines.
- Working Environment – The work is carried out in a draught, dust exposure environment, using equipment with moving parts, working in warm and noise environments.
- High Risk Element: Ergonomics, clips/ tips. Falls, psychological.

As employees in a healthcare setting are at a higher risk of exposure, it is recommended that the successful applicant for this position has received up to date influenza and COVID-19 vaccinations and any required booster vaccinations, to aide in the decrease of transmission to vulnerable persons. Generations Calgary recognizes that the health and safety of our employees and residents is our priority.

NOTE: In an effort to further protect our residents as well as other employees and volunteers, Generations Calgary requires all new employees to produce a clear Vulnerable Sector Search within 6 months prior to starting work.

If interested in this opportunity, please email hr@generationscalgary.com