



Gelato Cook / Ice Cream Production Specialist

Description

Gelato Cook / Ice Cream Production Specialist

De Luca Specialty Foods - South Landing
66 South Landing Drive, Oak Bluff, Manitoba,
R4G 0C4

Position Details

- **Job Title:** Gelato Cook / Ice Cream Production Specialist
- **Job Type:** Full-Time, Permanent
- **Hours:** 40 hours per week
- **Wage:** \$20.00 - \$25.00 per hour (based on experience)
- **Language of Work:** English
- **Work Location:** On-site at 66 South Landing Drive, Oak Bluff, MB
- **Benefits:** Health, dental, and medical benefits (details listed below)

Job Summary

The Gelato Cook / Ice Cream Production Specialist is responsible for producing high-quality gelato and frozen desserts for De Luca Specialty Foods' retail and café operations. The role involves recipe development, ingredient selection, machinery operation, and ensuring consistent texture, flavour, and overall quality.

Employee Benefits

De Luca Specialty Foods provides the following employee benefits as part of this full-time position:

- **Health insurance** (extended health care coverage)
- **Dental insurance**

Closing Date

May 10, 2026

Categories

Services

Employer

De Luca Specialty Foods

Location

Rural

Address

66 South Landing Dr
Oak Bluff, R4G 0C4

Job Type

Full-time

Education Level

High School

Wage

\$20.00 - \$25.00

- **Medical benefits**, including prescription coverage
- **Access to additional optional benefits** depending on company plan availability

These benefits are provided after the company's standard eligibility period for new employees.

Duties

Main Duties and Responsibilities

Food Preparation & Production

- Prepare gelato and ice cream bases following established or newly developed recipes.
- Mix, heat, pasteurize, and process ingredients according to food safety standards.
- Monitor temperatures, timing, and batch consistency throughout production.
- Adjust batches to maintain proper texture, flavour, and smoothness.

Recipe Development

- Develop and refine gelato recipes based on seasonal ingredients and product goals.
- Conduct small-batch trials and document results for standardization.
- Modify formulas to enhance texture, flavour intensity, and product stability.

Ingredient Selection & Measurement

- Measure, weigh, and assemble ingredients accurately.
- Select high-quality dairy and non-dairy bases, flavourings, inclusions, and garnishes.
- Ensure proper handling, storage, and rotation of ingredients.

Machinery Operation

- Operate commercial gelato equipment including pasteurizers, batch freezers, mixers, and refrigeration systems.
- Clean, sanitize, and maintain all machines.
- Troubleshoot minor equipment issues.

Quality Control

- Perform taste, texture, and visual checks on each gelato batch.

Email

marco@deluca.ca

Phone

(204) 775-8605

- Ensure products meet company standards for appearance, consistency, and flavour.
- Label, store, and rotate products using FIFO procedures.

Inventory & Documentation

- Track ingredient levels and report shortages to management.
- Maintain production logs, recipe records, and equipment cleaning documentation.
- Assist with ordering supplies and managing storage areas.

Sanitation & Food Safety

- Follow Manitoba food safety regulations, company HACCP procedures, and sanitation policies.
- Maintain cleanliness of work areas, equipment, and storage rooms.
- Dispose of waste appropriately.

Team Support

- Collaborate with kitchen and retail staff to meet production and service needs.
- Assist with other food production tasks during busy periods.

Qualification

Requirements

Education

- Secondary school completion preferred.
- Additional culinary or pastry training is considered an asset.

Experience

- Minimum **1-2 years** of experience in gelato, ice cream, dessert, or pastry production.
- Experience operating commercial gelato or ice cream machinery required.

Skills & Competencies

- Strong understanding of food handling and sanitation procedures.
- Ability to follow and document recipes precisely.
- High level of attention to texture, consistency, and flavour balance.

- Ability to lift up to 50 lbs and stand for extended periods.
- Ability to work independently while meeting production deadlines.