



Museum of Ice Cream Singapore

JOB TITLE: Kitchen & Food Preparation Staff (Part-time)

Museum of Ice Cream (MOIC) Singapore is one of the newest attractions to break into the scene, and we're looking for new scoops to join the #teammoic family! MOIC is a vibrant food & beverage attraction that creates human connection through interactive play space, sweet treats and unique seasonal programming.

MOIC's experience includes free-flow ice cream, and some aspects of treat service requires preparation in the kitchen. This job position is not customer-facing, and primarily involves preparation of ice cream treats in a timely and efficient manner and stocking the service stations with the requisite amount of desserts.

RESPONSIBILITIES:

- Preparation of ice cream treats such as pre-scooped ice cream cups and ice cream sandwiches
- Quality checking the prepared dessert items
- Sending treats to the service stations
- Fulfilling general hygiene and cleaning routines in the kitchen and food preparation stations
- Assist in stock counting as necessary

JOB REQUIREMENTS

- This role is available for applicants that are 18 years of age or older
- Commitment of at least 4 days per week is required
- Availability to work **at least one weekend shift** is required
- SFA Basic Food Hygiene Certification is required

SALARY RANGE & HOURS

MUSEUM OF ICE CREAM

ALL DESIGNS * 1 AND 8 INC. DBA MUSEUM OF ICE CREAM



- 9am - 1pm (includes a 30 min lunch break)
- \$10/hr
- Public holiday rate is \$15/hr

Interested applicants can send their resume, expected salary and cover letter to hire@museumoficecream.com.sg with "Application for [JOB TITLE] - [Your Name]" in the subject line. You are encouraged to list relevant experience in positions that involve customer service, food & beverage operations, activities facilitation or other similar roles.