

2025 Sioux Falls Canaries- Seasonal Food and Beverage

Fry Cook



Thank you for your interest in joining our team for the 2025 season. We are now accepting applications for our seasonal food & beverage positions at the stadium and positions will remain open until filled.

As an MLB partner league team in the American Association, we embody the thrill of America's favorite pastime with every game and event. For over 30 years the Sioux Falls Canaries have been bringing a one-of-a-kind experience to families and baseball enthusiasts in the area.

We hope you will consider joining our dynamic team and experience the excitement of working for a professional sports organization dedicated to bringing joy and entertainment to our fans. Discover the thrill of being part of the Canaries family today.

This position will start with training prior to the regular season that begins on May 13, 2025, on an agreed upon set of dates and times. The season will consist of 50 regular season games and possible playoff games into mid-September. In addition, we will host a two-day festival in June and other various non-baseball events throughout the summer. The QR code below will take you to our home game schedule with game times:



To apply for this F&B position:

Send an email with your resume to sales@sfcarnaries.com and include your name and position you are applying for in the *Subject Line* (for example: Cagey Bird- Fry Cook). You can also apply by either mailing or dropping off your resume at 1001 N. West Avenue, Sioux Falls, SD 57104.

This position is for those 18+, and all hires are subject to the candidate passing a criminal background check.

Fry Cook (4 positions)- 18+

Pay: \$18.00/hour

Perks: Gain valuable experience in food preparation and safety within a stadium setting, ensuring our products meet high standards while contributing to the excitement of our baseball season.

Hours: Sporadic schedule, including evenings, holidays, and weekends, each contributing to the excitement of baseball season. Shift assumption of approx. 6.5 hours.

Job Description: As a Fry Cook, you will play a crucial role in our kitchen team, ensuring the efficient preparation of fried food items while upholding our high standards of quality and food safety. Working in a fast-paced environment, you'll be responsible for cooking a variety of fried foods, operating fryers and other kitchen equipment, and maintaining cleanliness and organization at the fry station and surrounding areas. Collaboration with other kitchen staff is essential to ensure smooth operations and timely service.

Qualifications: Ideal candidates will have previous experience as a fry cook or in a similar role, knowledge of food safety regulations, the ability to work under pressure, attention to detail, and a strong team-oriented mindset. If you're passionate about food preparation and thrive in a dynamic kitchen environment, we encourage you to apply.