



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

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Job Board Posting



Careers.Indigenous.Link

Date Printed: 2025/09/28

Cook/Chef

Job ID	2F-74-7A-B9-AF-34	
Web Address	https://careers.indigenous.link/viewjob?jobname=2F-74-7A-B9-AF-34	
Company	Canuck Place Children's Hospice	
Location	Vancouver, British Columbia	
Date Posted	From: 2024-05-15	To: 2024-07-14
Job	Type: Full-time	Category: Food Services
Languages	English	

Description

Cook

Location: Vancouver Hospice

Reporting to: Manager, Food Services and Housekeeping

Job status: Permanent 0.6 FTE (45 hours bi-weekly) and Temporary 1.0 FTE (75 hours bi-weekly)

Start Date: June 1, 2024

End Date: June 6, 2025

Compensation: \$28.48/hour (in alignment with Grid Level 19 of HEABC Facilities Wage Schedule)

We want our staff to "thrive" not just survive, so Canuck Place is committed to living our values of care exceeding not just minimum wage but living wage in B.C. This means that regardless of role our entry level salary is a minimum of \$25.64 per hour equivalent to \$50,000 full-time annually.

ABOUT US

Canuck Place Children's Hospice (CPCH) is British Columbia's recognized pediatric palliative care provider. For over two decades, through the many programs and services we provide, we have made a significant difference in the lives of children with life-threatening illnesses and the families who love them. Be part of a talented and innovative team that takes pride in supporting and providing the highest quality pediatric palliative care.

It is the expectation for all roles across the organization to know the organization's philosophy of pediatric palliative care and uphold a commitment to further ones knowledge. Our philosophy of pediatric palliative care is as follows: Pediatric palliative care improves quality of life, promotes comfort, and reduces suffering for children with life-threatening conditions (serious illness) and their families through a holistic approach addressing; physical, emotional, social and spiritual needs. It is collaborative person & family-centered care delivered using a team-based approach throughout the continuum of care across all ages and stages of illness, including bereavement. It values choice and honest and compassionate communication.

At Canuck Place we understand that uniqueness is powerful. We hold each other accountable for an inclusive environment where employees feel empowered to share their experiences and ideas and know that they belong. We believe diversity drives innovation and the best pediatric palliative care for children and their families therefore we welcome that every person brings an individual perspective and experience to advance our mission. We have more work to do to advance diversity and inclusion and we are building a culture where difference is valued. We have a commitment to inclusion across gender identity or expression, sexual orientation, religion, ethnicity, age, neurodiversity and disability status, to ensure our team members are empowered to bring their full, authentic selves to work. All staff are encouraged to contribute their perspective and lived experience through our internal employee groups such as Care 4 the Caregiver, Culture, DEIB (Diversity, Equity, Inclusion & Belonging), Green Team, Truth and Reconciliation and Wellness Committees.

WHY SHOULD YOU CHOOSE TO WORK HERE

Canuck Place careers are full of connection, community, and care. We aim to nurture a supportive culture rooted in compassion, collaboration and support while providing expert care to children and families. Our team includes individuals with a special blend of sensitivity, compassion, and appreciation for life. Canuck Place is where no moment is missed. A place where you can make a difference.

We offer competitive compensation and a benefits package focusing on wellness and self-care that includes:

- 20 days' vacation (pro-rated to your full-time equivalency) to start with ongoing annual anniversary increases up to an organizational maximum of 45 days
- Up to two paid mandatory wellness days a year
- Generous paid leave including compassionate and special leave when you need it
- Municipal Pension Plan (MPP)
- 100% employer paid benefits package from your first day which includes extended health and dental and \$1,500 annually for counselling
- Health and Wellness Spending account that provides up to \$1,000 annually to ensure you can focus on the benefits that are important to you and your family
- Flexible working options
- Free meals on-site at the hospices
- Continuous paid training and development opportunities so everyone has the opportunity to learn new skills and grow
- Ongoing parental support including top up for maternity and parental leave and paid leave for new grandparents

YOUR ROLE

The heart of our organization lies in the care and support we all provide to children, families, staff, and volunteers. This role is a unique opportunity to make a meaningful impact in the lives of those we serve.

JOB SUMMARY

The primary responsibility of every job at Canuck Place is to provide care and support to children, families, staff, and volunteers in a safe and nurturing environment. This includes ensuring the physical, emotional, and social well-being of all individuals involved with our organization.

As a member of our team, you will play a key role in creating a welcoming environment that fosters trust, inclusivity, and collaboration. You are expected to maintain a high level of professionalism and to adhere to our organization's policies, procedures and values of care at all times.

You can fulfil this overall responsibility as part of the Food Services team, our meals provide much-needed support and care to families when they need it the most, and to our staff so they can focus on our children. The kitchen helps to foster a sense of community.

Cooks plan, prepare and cook a variety of food items (according to Foodsafe standards); assign tasks and work closely with other staff, as well as families and volunteers.

ACCOUNTABILITIES

This position is primarily focused on providing care and support to children, families, staff, and volunteers, which accounts for the majority of the job. This includes tasks such as providing direction to kitchen volunteers; assisting in planning recreational activities (baking, etc.) to include children and their families. Demonstrating flexibility to ensure families and colleagues are nurtured outside of set meal times as needed.

The remainder of your time will be spent utilizing your skills to support the organization's mission, values and operations, these responsibilities involve:

- Follows daily menu plans and adapts, as necessary, to accommodate changes in numbers of persons requiring meals. Plans cooking schedule to minimize time between completion and serving.
- Defrosts and prepares food in advance; cooks and prepares food items (e.g. soups, sauces, salads, fish, poultry, meats, desserts, cookies); prepares food items for freezing.
- Ensures food is prepared according to preparation guidelines and Foodsafe standards.
- Checks supplies on hand and restocks the kitchen with necessary day-to-day supplies.
- Assigns tasks and provides direction to kitchen volunteers to ensure work is performed in accordance with standards.
- Assists staff, volunteers and parents with planning of recreational activities (baking, etc.) to include children and their families.
- Supervises and engages the kitchen volunteers and provides direction during volunteer shifts.
- Maintains established rotation of food in storage and use of leftovers to minimize spoil and waste.
- Contributes to menu planning, food presentation and recipe planning, in consultation with the Food Services Coordinator.
- Follows cleaning schedule, as required (e.g. cleans counters, sinks, stove, floors, machines, equipment and storage areas; spot washes walls and splash area; removes garbage).
- Liaises with families, volunteers and staff to discuss special dietary requirements and allergy alerts.
- Ensures safety practices and procedures are adhered to.

- Attends Interdisciplinary Rounds as requested.
- Assumes other related responsibilities, as assigned.

EDUCATION AND EXPERIENCE

Completion of qualification as a cook from a recognized cooking school, supplemented by a minimum of one year related experience in food preparation and cooking. Food Safe Level 1 certification is required. Consideration will be given to an equivalent combination of education, training and experience. Related experience in a health care facility is preferred.

Please note:

- Evidence of Health Canada approved vaccinations must be provided prior to your first day of work.
- Flexibility is necessary, as this position requires weekend and evening shift work and travel within and outside the Lower Mainland.

QUALIFICATIONS

What you bring to the role:

- Knowledge of commonly used kitchen equipment, its use and maintenance.
- Knowledge of cooking procedures and food safe techniques.
- Effective verbal and written English communication skills.
- Demonstrated ability to interact with individual at all levels.
- Ability to plan and organize work.
- Ability to work with children and families in sensitive situations.
- Ability to work both independently and collaboratively as a member of a team.
- Ability to establish and maintain appropriate professional and personal boundaries.
- Physical ability to carry out the duties of the position.
- Demonstrated ability to plan and prepare a variety of nutritious food items that appeal to all ages.
- Foodsafe Level 1 certificate is required.
- WHMIS certification is required.

How to Apply

Click "Apply Now"

Please submit your cover letter and your resume at <https://www.canuckplace.org/about-us/careers/>. This position will remain open until filled. We thank all applicants for their interest; however, only those candidates who have been short-listed will be contacted.