



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:

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Job Board Posting



Careers.Indigenous.Link

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Cook

Job ID	FA-2A-62-8D-AD-06
Web Address	https://careers.indigenous.link/viewjob?jobname=FA-2A-62-8D-AD-06
Company	Canuck Place
Location	Vancouver , British Columbia
Date Posted	From: 2024-05-24 To: 2024-11-20
Job	Type: Full-time Category: Food Services
Languages	English

Description

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. 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.