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

Date Printed: 2024/03/29

Cook / Chef

Job ID	**BC-A3-8D-8C-27-B5**	
Web Address	https://careers.indigenous.link/viewjob?jobname=BC-A3-8D-8C-27-B5	
Company	Canuck Place Children's Hospice	
Location	Vancouver, British Columbia	
Date Posted	From: 2022-07-26	To: 2023-01-22
Job	Type: Part-time	Category: Food Services
Languages	English	

Description

Cook
Locations: Abbotsford hospice OR Vancouver Hospice
Job Status: Casual
Reporting to: Manager, Food Services and Housekeeping
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.
SUMMARY
As part of the Food Services team, the Cooks plan, prepare and cook a variety of food items (according to Foodsafe standards); assign tasks and provide direction to kitchen volunteers; assist in planning recreational activities (baking, etc.) to include children and their families; and maintain a clean, stocked kitchen and supply area. The Cooks work closely with other staff, as well as families and volunteers.
EDUCATION AND EXPERIENCE
- Qualification as a cook from a recognized cooking school, or a minimum of one year related experience in food preparation and cooking.
- Consideration will be given to an equivalent combination of education, training and experience. Related experience in a health care facility is preferred.
RESPONSIBILITIES
- 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.
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.
You have:
- High integrity; creativity; balance, good judgment and objectivity; high vision and conceptual capabilities; consultative, facilitate and collaborative;

sense of humor.
- Excellent time management skills.
- Demonstrates flexibility that allows you to work with high energy, creative people.
- Able to thrive and effectively manage priorities in a changing, ambiguous environment.

Note: Flexibility is necessary, as this position will require weekend and evening work.

At the discretion of Canuck Place Children's Hospice, the information in this job description may be reviewed and revised, as required, to meet the needs of the organization.

Canuck Place Children's Hospice hires on the basis of merit and is strongly committed to equality and diversity within its community and to a welcoming and inclusive workplace. We especially welcome applications from Indigenous persons, visible minority group members, persons with disabilities, people of all sexual orientations and genders, and others with the skills and knowledge to productively engage with diverse communities.

How to Apply

Click "Apply Now"

Please submit your cover letter and your resume by clicking Apply Now. This posting will remain open until filled. We recognize the importance of a diversified workforce, and we encourage First Nations, Inuit and Metis candidates, members of visible minorities and persons with disabilities to apply. We thank all applicants for their interest; however, only those candidates who have been short-listed will be contacted.