



Internal Posting
Cridge Village Seniors Centre

Casual On-Call Second Cook, Prep Cook and on occasion Lead Cook

Nature of Position:

Under the direction of the Executive Chef, is responsible for cooking and performing culinary techniques used to produce high quality, large volume meals and baking. Maintains clean and sanitary work areas, equipment and tools in a professional manner.

KEY JOB FUNCTIONS & RESPONSIBILITIES:

- Directly executing meals and snacks under the supervision of the Chef and Lead Cook in accordance with safety and health standards, according to nutritional guidelines as set out in the Canada Food Guide for Healthy Eating;
- Prepares food including, but not limited to: washing, peeling, cutting vegetables and fruit, grate cheese, prepares and cooks and/or assists with preparation of entrees, soups, side dishes, baked goods, drinks;
- Receives, itemizes and stores fresh and dry goods, reports to Chef any supplies that are poor or unacceptable quality;
- Ensures compliance with all FoodSafe guidelines in the handling and storage of all food supplies;
- Properly store leftovers at the end of each meal;
- Cleans and sanitizes kitchen, washing pots and pans between meals;
- Occasionally special events may occur in the Centre which will require your flexibility to participate and facilitate;
- Checking and recording hot food temperatures;
- Able to occasionally fill the role of Lead Cook as required.

Other related duties as may be required.

MINIMUM QUALIFICATIONS REQUIRED FOR POSITION:

- Minimum two years' experience in quantity food preparation (eg. Institutional, commercial, military), one of which must be in a supervisory capacity.
Or an Equivalent combination of education, training, & experience.
- Grade 12 education;
- Graduation from a recognized program in institutional or residential quantity cooking.
- Criminal Record Check clearance
- Current First Aid (updated every 2 years)
- Current Food Safe Certificate (updated every 5 years)
- An ability to lift up to 30lbs regularly and 50lbs occasionally

VALUED ASSETS:

- Red Seal or other cooking school certification

Wage: Second Cook \$16.95/hr., Prep Cook \$14.82/hr., and \$18.47/hr. for Lead Cook with an additional 9.8% in lieu of benefits

Status: Casual

Position Start Date: ASAP

Closing Date: Thursday, March 15, 2018

This position requires Union Membership – BCGEU Local 301

This position is open to both male and female applicants

Please apply, IN WRITING, with resume and cover letter to Nik Milonas, Chef at nmilonas@cridge.org