

Casual On-Call Cook

Are you looking for a rewarding position where you are preparing fresh nutritious food for people that are regularly willing to show you their APPRECIATION? We provide the opportunity to work with high quality local ingredients in a clean positive work environment at a non-profit organization where people come first and are valued for their talents.

We are in need of a relief cook who has the skills and abilities to work as a Second Cook and Prep Cook in our Seniors Centre. We are looking for someone who is positive, respectful, dependable, self-motivated, works well in a TEAM, has a love for cooking and will strive to always provide the best service they can to clients, guests and staff. This is a casual position in our Seniors Facility so days will vary but will always be DAYTIME HOURS. Wage is dependent on position worked – Second Cook is \$25.26/hr. and Prep Cook is 22.79/hr. which includes 10.2% in lieu of benefits.

Job description: Under the direction of the Chef, the Second Cook implements menu plans by preparing and cooking all meals. The Prep Cook is responsible for all cold food preparation (sandwiches, salads, fruits and vegetables etc.), scales recipes and makes desserts, as well as assisting in the daily food production schedule task list and plating meals.

Applicants must have a proven ability to cook from scratch, follow set procedures and recipes, and possess the essential skills and techniques required to ensure all meals are prepared to the highest standards.

This casual on-call position would suit someone who is already working maybe part-time or retired and would like to augment his or her work schedule.

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 3 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
- Assisted Living Experience
- Hotel Experience
- Fine Dining Experience
- Banquet Experience

This position requires Union Membership – BCGEU Local 301.

This position is open to both male and female applicants. We would like to thank everyone for applying; those making the short-list will be contacted for an interview.

Contact info: Please contact Nikolas Milonas @ nmilonas@cridge.org