

Internal/External Posting

Relief Cook

OUR MISSION: Providing excellence in support, housing, education and community, we work together to restore hope and a future to those overcoming the challenges before them.

The Cridge Centre for the Family strives to be an exceptional employer by providing our staff with support, flexibility, and a workplace that makes a positive difference in our community. Our benefit package is outstanding, and the work environment is positive and supportive. We commit to thorough on-boarding, which includes substantial orientation, complete training, and support as you integrate into our team.

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. The ideal candidate will be dependable, professional in appearance and conduct, personable, and committed to providing exceptional service and compassionate care to seniors.

This is a casual, on-call position that may be well suited to individuals who are retired or currently working part-time and looking to supplement their schedule. Applicants must demonstrate the ability to prepare meals from scratch, follow established recipes and procedures, and apply the culinary skills and techniques necessary to consistently deliver high-quality meals.

All Seniors' Centre staff are required to hold valid First Aid certification, respond appropriately to resident emergencies, maintain a current FoodSafe certificate, and successfully complete a criminal record check.

Title: Relief Cook

Department: Seniors

Wage: \$22.94-\$25.55 per hour, plus 10.6% in lieu of scheduled vacation and statutory holidays.

Grid: 5, 9

Status: Casual

Closing Date: Until filled

Start Date: ASAP

Location: 1307 Hillside Ave, Victoria

Experience and Qualifications

- Minimum six months experience in high volume facilities, not including convenience or fast food or equivalent combination of education, training and experience.
- An ability to lift up to 30lbs regularly and 50lbs occasionally.

Education and Training

- Grade 10 education
- Criminal Record Check clearance
- Current First Aid (updated every 3 years)
- Current Food Safe Certificate (updated every 5 years)

Assets

- Red Seal or other cooking school certification.
- Assisted Living, Hotel, Fine Dining or Banquet Experience.

Equal Opportunity Employer Statement

The Cridge Centre for The Family Seniors' Centre is an Equal Opportunity Employer. We celebrate diversity and are committed to creating an inclusive environment for all employees. All qualified applicants will receive consideration for employment without regard for race, color, religion, gender, or national origin. *Please note that this position requires union membership.*

How to Apply

Please apply with resume and cover letter to Duane Schneider dschneider@cridge.org