



Internal/External Posting

PREP/SECOND COOK

Prep: Monday, Tuesday, 11am-6pm and Second: Friday, 10am-6pm

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.

We are looking for a cook who has the skills and abilities to work as a Second Cook, and Prep Cook in our Assisted Living Seniors' Centre. 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 garde manger preparation. 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. They will demonstrate food-safe procedures and maintain equipment and tools in a professional manner.

We are looking for a skilled, dependable, trustworthy individual with integrity who has a passion for cooking. Someone who would like to work with other talented professionals using high quality ingredients creating delicious meals for clients, guests and staff.

Title: Prep/Second Cook

Department: Seniors

Wage: \$22.94-\$25.55 + benefits

Grid: 5 & 9

Status: Regular/Part-time

Closing Date: When filled

Start Date: To Be Determined

Location: 1307 Hillside Ave, Victoria

Experience

- Minimum one year experience in high volume facilities (not including convenience or fast food) or an equivalent combination of education, training, and experience.

Skills and Abilities:

A suitable candidate has the:

- Ability to communicate and relate effectively, respectfully, supportively and non-judgmental with seniors, their families and friends, with staff and volunteers.

- Ability to function effectively within the constitution and bylaws of the Cridge Centre for the Family.
- Ability to prioritise and work independently.
- Ability to be reliable and punctual.
- Ability to be self-motivated and display initiative.
- Ability to lift up to 30lbs regularly and 50lbs occasionally.
- Ability to respond effectively and calmly in crisis.

Education:

- Grade 10 education

Certifications/Licensing:

- Criminal Record Check Clearance.
- Current Food Safe Certificate (updated every 5 years.)
- Current First Aid/CPR Certificate (updated every 3 years.)
- Red Seal or other cooking school certification (would be an asset.)
- Fire Safety Training (would be an asset.)

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 submit your application, including a resume and cover letter, addressed to the attention of Duane Schneider at dschneider@cridge.org