



COOK

Full Time, Permanent

6:30 AM – 3:00 PM (Monday – Friday)

\$16.98/hour

At Community Support Connections, we wake up each morning energized about the difference we make in the lives of our clients; people who could be your parents, grandparents, friends, or neighbours. Working with hundreds of amazing volunteers, donors, and community partners, we provide a wide range of community supports for older adults and people with different abilities to help them live at home with independence and dignity – something we all deserve. We are truly caring and client-centered, and are constantly innovating; looking for new and better ways to provide the best care and supports possible.

Passion and commitment permeate everything we do. Driven by our values, we treat our clients, volunteers, donors, and each other, with dignity and respect. We recognize that diversity is the foundation for understanding the needs of our stakeholders. We believe the best way to serve our clients and volunteers is to create an environment and culture that empowers our staff to be as productive and happy as possible.

That includes:

- Generous benefit days and group RRSPs
- Competitive health and dental benefits
- Access to our Employee Assistance Plan
- On-site hot lunch options from our own kitchen
- Free parking

If what we do resonates with your core values then we want to hear from you!

The Role: We are looking for an exceptional individual to work collaboratively with our Kitchen Team of staff and dedicated and valued volunteers in a fast-paced environment to prepare hot home-style meals. The ideal candidate has demonstrated cooking skills and is familiar with all aspects of food preparation. They are organized, detail oriented and passionate about serving fresh, high quality meals. They also demonstrate sound judgement and work well with a team and enjoy a fun, fast-paced working environment. Shifts are Monday to Friday 6:30 a.m. to 3:00 p.m. with flexibility for longer days as required.

Key Responsibilities

- Practices food safety by storing food according to food handling safety regulations
- Prepares food to be cooked by washing, peeling and cutting as needed
- Prepares, portions and packages desserts and salads
- Prepares, soups, sauces, desserts according to standard recipes
- Assists the Sous Chef in daily meal preparation
- Minimizes food waste
- Performs Sous Chef duties in their absence
- Works as part of a team with kitchen staff to assemble and organize meals
- Assists with service on meal line
- Assists in putting any orders away and rotating stock
- Informs chef of products in low inventory
- Ensures the safe and proper use of the kitchen equipment in food production
- Ensures cleanliness of the kitchen area is upheld at the highest level at all times, especially during food production. This includes cleaning food spills immediately and cleaning all surfaces, tools, equipment, and appliances on a daily basis.
- Ensures kitchen laundry is washed each day, folded and stored in proper area
- Ensures all dishes are washed, dried and stored in proper area each day
- Sweeps, mops and cleans kitchen at the end of each shift

Education/Qualifications

- 2 year diploma in culinary management
- 2-5 years professional kitchen experience
- Current safe food handling certificate

Working Conditions and Environment

- Significant physical effort required including standing, walking, pulling, bending, reaching and heavy (> 50 pounds) lifting
- Ergonomic hazards can occur (i.e. regular repetitive movement of wrists, eye strain, and muscle fatigue)
- Work is performed in a busy environment with many safety hazards, distractions and time pressures
- Attention to detail, accuracy and ability to multi-task, solve problems and manage stressful situations and interruptions is essential
- Regulations, compliance and safety protocols must be followed at all times
- Ability to work independently but seek advice when required
- Ability to work effectively as a team member
- Ability to take and give verbal and written direction and follow through to completion of task

If this role sounds like the opportunity you have been looking for to challenge yourself, we would love to hear from you!

Please submit resume and cover letter through our posting on Indeed, clearly identifying the unique attributes you bring to the position by **January 26, 2022**.

We are happy to accommodate the needs of qualified candidates in all parts of the recruitment and assessment process in accordance with the Accessibility for Ontarians with Disabilities Act (AODA). If you are contacted for an interview and anticipate needing accommodations for any part of the recruitment process, please do not hesitate to let us know how best to meet your needs.

Check out www.communitysupportconnections.org to learn more about our programs and services! You can also find us on Facebook, Twitter and LinkedIn!

COVID-19 Considerations

Community Support Connections has a comprehensive *Preventing COVID-19 in the Workplace Safety Plan*; all appropriate precautions will be taken during the recruitment process and upon hire.