

Background:

Under One Roof is a community hub that aims to build a sense of Wellness, Community, and Purpose for people in Squamish. It's more than just supportive housing, it's a community food hub, a volunteer hub, a wellness hub and a central access point for supports and services.

UOR gives us a shared and centralized location from which to provide all our food services to the community. We will no longer be scattered throughout the community.

Our focus is on building capacity and creating vibrant centre for all. Under One Roof. We want to create a safe and dignified grocery-store shopping experience for all, and de-stigmatize accessible food distribution. Everyone has the right to healthy food.

Squamish Helping Hands and the Squamish Food Bank Society operate a collaborative, low-waste food hub in an inclusive, socially just and caring environment. Activities are intended for the bounty and good of all. The food hub is a place where people, food and partners are valued:

- Food is recovered, repurposed and shared;
- People are engaged and encouraged to build personal capacity and independence; and
- Partnerships are based on trust, open communication and reciprocity.

Job Title: Cook

Job Summary:

Prepare and serve meals, and assists in the operation of the eating and cooking facilities

Duties and Responsibilities

- Prepares, cooks and serves meals with care and attention, in accordance with safety and health standards, and the menu plan.
- Able to think creatively with food, and create soul satisfying meals for our community
- Assist in the day-to-day operation of the Under One Roof Community Kitchen

Duties and Responsibilities (Cont'd)

- Assists with food programs at the Food Hub, which may include the School Lunch Program, Food Hamper Program, Food Market, in-house meal service, food rescue
- Performs a variety of duties related to food distribution
- Performs a variety of duties related to donations of food
- Keeps the Kitchen and Food Pantry area clean, tidy, and safe- including sweeping, mopping, cleaning surfaces, and ensures the cleanliness and maintenance of kitchen equipment
- Builds positive relationships with staff and volunteers
- Assists volunteers and coworkers in supporting the food needs of participants

- Participates as a team member, follows employee guidelines, policies and procedures and communicates effectively with clients, volunteers, and staff
- Attends meetings and required training
- Maintains confidentiality of clients, volunteers, and staff
- Performs other related duties as assigned

Qualifications and Experience:

- 2+ years' experience working as a line or production cook
- Grade 10, plus graduation from a program in institutional cooking program, or an equivalent combination of education, training and experience.
- Experience working with people with barriers preferred
- Experience working collaboratively with staff and volunteers
- Experience with food recovery and repurposing preferred
- First Aid Certificate
- Food Safe Certificate

Skills and Abilities:

- Demonstrated ability to be open-minded and non-judgmental.
- Demonstrated ability to work clean and efficiently
- Demonstrated ability to understand and maintain client/worker boundaries.
- Demonstrated ability to work effectively with others

JOB CLASSIFICATION: Cook

Grid Level: 10 - \$21.63

Hours: 30-35 hours flexible

BCGEU membership required

To apply, please send a resume and cover letter to info@shhs.ca quoting Job Posting 2022-29