

LOFT Community Services is committed to reflecting and responding to the diversity of the service users and communities we serve. Applications are encouraged which indicate diversity in culture, race, sexual orientation, gender identity and experience that reflects the clients we serve.



## **COOK - 416**

1 Full Time Permanent Position

**DATE:** February 05, 2019

**LOCATION:** Toronto, ON

### **JOB SUMMARY**

The Cook renders a range of services that relate to the operation of the kitchen. These responsibilities include the preparation and service of food for the meals as scheduled and for other special occasions as requested and the storing and stocking of food. Cleaning duties pertaining to maintaining the cleanliness of the kitchen and dining room, as well as other delegated responsibilities, are included to ensure the efficient operation of the kitchen's food service.

*Note: staff may be subjected to second hand smoke while performing their job duties.*

### **REPONSIBILITIES**

- Prepare/cook the food for scheduled meals, snacks, meal program meals and other occasions, as requested, according to the menu plan; prepare/cook appropriate food for those on special diets as required.
- Ensure utensils, etc. are available for meals as scheduled.
- Serve meals at the specified times.
- Clean all dishes, utensils and equipment used in the preparation and service of the food provided by the kitchen.
- Clean all stoves, refrigerators, freezers, cupboards, pantry and all other equipment and areas that are associated with kitchen's food service.
- Assist with inventory of stock rooms, storage areas and refrigerator/freezer units; accept and store deliveries/food in proper areas and according to policy.
- Fulfil other assignments as delegated by the Program Coordinator.
- Participate in programming as delegated by the Program Coordinator.

### **QUALIFICATIONS**

- 2-4 years kitchen/cooking experience and/or training;
- Knowledge of equipment used in the preparation of food;
- Able to lift up to 50lbs;
- Knowledge of health standards for the handling and storage of food;
- Knowledge of nutrition standards and special diet requirements;
- Knowledge of occupational Health and Safety Standards;
- Ability to communicate in English, oral and written;
- Valid Food Handler's Certificate;
- Experience working in the not-for profit sector;
- Working knowledge and understanding of various mental health issues or concerns;
- Working knowledge and understanding of harm reduction, recovery and psychosocial rehabilitation model.

**TO APPLY:** Send your Resume and Cover letter to: **Email:** [hr@loftcs.org](mailto:hr@loftcs.org)

**CLOSING DATE:** Thursday February 28, 2019 by 5:00 pm

**PLEASE INCLUDE "COOK - 416" IN THE SUBJECT BAR OF ANY EMAILS**