

INTERNAL/EXTERNAL

Job Title:	Senior Manager, Food Services
Position Type:	Permanent, Full-Time, Non-Bargaining Unit
Number of Positions:	1
Rate:	\$69,576.00 to \$79,930.50 annual salary
Vacation:	4 weeks to start
Benefits:	Group benefits with Life Insurance, AD&D, Extended Health and Dental Care with premiums 100% paid by the employer, LTD with premiums 100% paid by employees; paid sick leave and float day
RRSP:	RRSP with 6.5% employer contribution and 4% employee contribution after successful completion of probation
Hours:	37.5 per week
Supervisor:	Interim Director, Community Services
Work Location:	40 Oak Street and 145 Queen Street East, Toronto
Posting Date:	July 18, 2022
Application Deadline:	August 8, 2022

Why Fred Victor?

For over 125 years, Fred Victor has been a leader in providing place and purpose to people in need in Toronto. Our mission is to improve the health, income and housing stability of people experiencing poverty and homelessness. We are committed to ending chronic homelessness. This is an ambitious and bold goal but we believe, achievable.

Fred Victor Food Programs provide healthy, low-cost and free meals to people experiencing food insecurity.

Our food programs include:

Friends Restaurant located at 145 Queen Street East, serves two low-cost and nutritious meals to the community five days a week.

Regent Park Food Hub offers impactful programs for the community to come together to cook, grow, share and advocate for quality food access. The Regent Park Food Hub includes a Community Meal Program, Food and Culinary Skills Training and opportunities for community food skills programming.

Friends Catering is a Social Purpose Enterprise that provides training opportunities for people in the community experiencing substantial barriers to finding meaningful employment.

Does this sound like work you want to be a part of?

We offer a high-energy, collaborative environment, an opportunity to join a diverse team of caring professionals and a chance to make a difference. With over 60 programs and services and more than 21 sites, there are lots of opportunities to grow your career with us. Many members of the management team started in relief and front-line roles.

What You Will Do

The Senior Manager-Food Services is a leadership position that requires demonstrated knowledge and understanding of food insecurity. The role necessitates an innovative and strategic thinker who believes in Fred Victor's mission, vision and values. The Senior Manager plans, oversees, and monitors the effective delivery of Fred Victor Food Services programs.

- Lead the full scope of Fred Victor's food programs operating out of 145 Queen St E., Regent Park Food HUB and developing the program in the new Kingston Rd Housing

- Directly oversee a team that may include the Chef Manager, Community Chef, Cook(s) and additional Fred Victor staff
- Lead the Food Service Department by building and managing three high quality teams through recruitment, training, and coaching
- Support the development of systems and ways of working that enhance collaboration, streamline processes, and generate positive outcomes across the department and across the organization
- Collaborate with staff in Marketing and Communications and ETS to ensure annual goals and objectives are met
- Cultivate Social Purpose Enterprise (Friends Catering, and Friends Restaurant) via contracts, proposal support, budget, business oversight, marketing and revenue generation
- Maintain billing and subscription system for Fred Victor tenant meal ticket program
- Develop short- and long-term goals and strategies that promote unit growth
- Conduct regular analysis of inventory, labour, and food costs, ensuring control protocols are followed for food and catering expenses
- Mobilize the food recovery program and maintain robust food rescue partnerships
- Ensure quality control and food oversight in collaboration with Chef Manager, Community Chef and Cook(s)
- Solicit and act on feedback from stakeholders to improve department
- Ensure fulsome metrics and evaluations are in place to track progress, and performance of Friends Catering, Friends Restaurant, Women's Bakery and Regent Park Food Hub
- Maintain a high standard of health and safety policies and protocols for the kitchen and food services staff
- Implement and uphold Fred Victor policies, values and mission

What You Bring to the Team

- 5+ years' experience in kitchen management and catering sales management
- Demonstrated understanding of community development and food justice principles, and an ability to embed these principles across Fred Victor's food services unit
- Demonstrated business development experience
- Proven track record of achieving ambitious growth targets
- Experience growing multi-faceted food and food training programs
- Solid critical thinking, project management and problem-solving skills
- Exceptional leadership skills are required for organizing and coordinating the kitchen and catering team
- Dynamic interpersonal skills to develop solid working relationships with peers, coworkers, stake holders and partner organizations
- Strong sense of community and collaboration
- Commitment to equity, diversity and inclusion, and the promotion of a positive learning and working environment.

What Sets You Apart

- Project Management, Planning, Organizing
- Diplomacy and Teamwork
- Self-Starting and Priority Management
- Ability to exercise good judgment
- Applied computer skills (MS word, excel, and Internet)
- Ability to use Point of Sale software
- Ability to work flexible hours, weekends, and statutory holidays as required

Compensation and Benefits

- For the Senior Manager-Food Services position, Fred Victor offers an annual salary range of \$69,576.00 to \$79,930.50
- 4 weeks of vacation to start + 1 float day
- Generous paid sick leave allowance

- A comprehensive Dental and Extended Health group benefits package includes individual and family coverage, including prescriptions, hospital accommodation, hearing care, paramedical practitioners and a wide variety of dental care. Additional insurance includes vision care and travel for emergency medical services.
- 6.5 % of your gross salary will be contributed to a group RRSP on your behalf after successful completion of probation; you will contribute 4% of your gross salary to the same RRSP
- Unlimited access to employee and family assistance plan

How You Can Apply

Send your resume and an email describing why you want to be part of the Fred Victor Team by August 8, 2022 to ets@fredvictor.org with **Senior Manager – Food Services** in the subject line.

A Police Record Check is required by the final candidate prior to hiring.

All candidates offered a position with Fred Victor must be fully vaccinated and provide proof of their vaccination as a condition of employment. Fred Victor will comply with its Human Rights obligations and accommodate employees who are legally entitled to accommodation.

Accessibility & Accommodation

Fred Victor is committed to fostering an inclusive and accessible environment where employees feel valued and respected, and where every employee has the opportunity to realize their potential. As such, we welcome and encourage applicants who identify as racialized persons, Indigenous persons, persons with disabilities, and persons across the spectrum of sexual orientation and gender identities and have lived-experience

If you are a person with a disability and require accommodation and/or assistance during the application process, please contact us in advance. We strive to provide reasonable accommodations whenever requested. Information received relating to accommodation requests will be treated with confidentiality.