

INTERNAL/EXTERNAL

Job Title:	Kitchen and Serving Assistant
Position Type:	Non-Bargaining Unit, 9 Week Contract - Canada Summer Job
Number of Positions:	1
Rate:	\$15.50 per hour
Vacation:	7% Vacation Pay
Hours:	30 hours per week
Supervisor:	Acting Chef Manager
Posting Date:	May 18, 2023
Application Deadline:	June 1 st , 2023
Location:	40 Oak Steet, Toronto, ON, M5A 2C6

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's **40 Oak Street** location has proudly served the Regent Park and surrounding neighbourhood for over 50 years. Our building has a 5000-square foot community hub of program space and the only not-for-profit social housing in Regent Park which houses 100 tenants in 87 supported housing units. We run a suite of high-impact programs where people come together to cook, grow, share, and advocate for good food. The 40 Oak Street site provides innovative solutions which help residents of Regent Park and the surrounding neighbourhoods enrich community well-being, improve economic conditions, realize their potential and direct their lives. We prioritize our efforts toward individuals and families facing barriers (e.g., caused by poverty, inequity, discrimination).

The Community Gardens program brings together diverse gardeners from Regent Park in allotment and communal style gardens to grow and harvest edible crops. In 2022 this program is focused on supporting Regent Park gardeners across nearly 250 allotment gardens throughout the neighbourhood.

Through 40 Oak Street's breakfast and lunch programs, people experiencing poverty or homelessness are given a warm meal, comfort and an opportunity to get connected to services that can help rebuild their lives. Through the months of July and August we will serve at least 7 meals each week, including a dinner service for the Taste of Regent Park Festival.

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

We offer a collaborative environment, an opportunity to join a diverse team of caring professionals and a chance to make a difference.

What You Will Do:

1) Support Taste of Regent Park festival:

- Support the set-up and running of the weekly Wednesday festival
- Work with volunteers to support the serving of the dinner, staffing the produce market, and the children's booth
- Other duties as assigned

2) Support preparation of meals for our community meal program and Taste of Regent Park Meals:

- Under supervision of Community Chef, or designate help prepare meals for community meal program (100-250 per meal) that reflect our philosophy and commitment to healthy, delicious food served in a dignified way

- b) Perform required prep of food for next day of food service
- c) Set up and execute the assembly and expedition of meals in coordination with the service team
- d) Assist with preparation and delivery of Taste of Regent Park dinners working alongside local caterers
- e) Receive deliveries of food and other goods using proper storage techniques
- f) Ensure cleanliness and of kitchen throughout shift
- g) Report any equipment in need of repair to Community Chef or designate for service
- h) Follow all protocols to prevent the spread of COVID-19 including but not limited to social distancing, washing hands and using hand sanitizer, sanitizing common areas such as washroom and lunch tables, wearing proper PPE.

What You Bring to the Team (Qualifications):

- Must be between 15-30 years old
- Must be a Canadian citizen or permanent resident
- Minimum 1 year of experience with large scale food preparation or in a commercial food preparation and delivery setting
- Diploma in a related field of study (culinary, nutrition, social work, social service worker) an asset
- Valid Safe Food Handlers certificate an asset
- Experience working with people who come from diverse racial, gender, ethnic and cultural backgrounds and who have experienced varying degrees of mental health, social isolation and substance use

What Sets You Apart

- Demonstrated skills in kitchen such as knife skills, processing produce and meat, meal assembly
- Excellent communications skills with an ability to work on a dynamic team
- Able to work from a pre-set menu
- Able to safely lift 50lbs
- Experience with community / social services sector through work or volunteer experience an asset
- Ability to speak a language relevant to the Regent Park neighbourhood is an asset (Mandarin, Vietnamese, Tamil, Bengali, Somali or other)
- Experience and familiarity with Regent Park neighbourhood an asset
- Knowledge of Anti-Racism/Anti-Oppression approach an asset
- Strong organizational skills, ability to multi-task effectively

Compensation and Benefits

- For the Kitchen and Serving Assistant position, Fred Victor offers an hourly rate of \$15.50
- 7% vacation pay
- Access to employee and family assistance plan

Working Conditions:

This position is funded through the Canada Summer Jobs Program. Applicants must be aged between 15 and 30 and be legally entitled to work in Canada. This is a non-bargaining unit position.

This position will work out of 40 Oak Street in Regent Park. Applicants must be available to work Tuesday and Wednesday evenings.

How You Can Apply

Please send your resume and cover letter by Thursday, June 1st, 2023 at 5:00pm to **Cheryl Torrance, Senior Manager-Food Services**, at Foodserviceshiring@fredvictor.org with “**Kitchen and Serving Assistant**” 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 from September 30, 2021 onward 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.