

INTERNAL/EXTERNAL

Job Title:	Peer Assistant – Catering
Position Type:	Non-Bargaining Unit, Part-Time, Contract (6 months with possibility of extension)
Number of Positions:	3
Rate:	\$15.50
Vacation:	7% Vacation Pay
Hours:	10-15 hours per week
Supervisor:	Food Services Training & Development Supervisor
Posting Date:	September 8, 2023
Application Deadline:	Ongoing until filled.
Location:	145 Queen Street East, Toronto and 40 Oak Street, Toronto

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.

Under the direction of the Food Services Training & Development Supervisor. The Peer Assistant – Catering will receive training and can expect to learn, and be involved in, many aspects of working in a professional catering business: food preparation and presentation; the delivery and set-up of catering orders; use of industrial cooking equipment; effective management of time and resources; knife-handling and kitchen tool use; commercial kitchen cleaning and food-safety methods and practices. The Peer Assistant – Catering will utilize their experience of accessing community food programs to uphold the inclusivity and values of a community based social enterprise catering program.

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

We offer a supportive and 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:

- Trains with the Chef Manager and Senior Community Chef in all aspects of the catering business, and in job preparation
- Participates in preparation of catering orders as required and directed.
- Participates with kitchen clean-up as required and directed.
- Develops a good working relationship with the employees of Friends Restaurant, with whom Friends Catering shares its space.
- Provides knowledge from own lived experience as client/consumer to create ways to improve the social purpose of the catering program and the community that the program supports.
- Works with the Food Services Training & Development Supervisor, Chef Manager, and Senior Community Chef to develop and implement a personal plan that includes identifying training and employment goals.
- Participate in job-related training outside of the kitchen, approximately 5 hours monthly (e.g., job interview preparedness; resume development, etc.)

What You Bring to the Team:

- Personal experience and use of community resources and/or community food programs

- Lived experience of homelessness, mental health, addictions, indigenous services, newcomer services, or social assistance is considered an asset.
- Willingness to work in a kitchen environment directly with food, as part of catering order preparation and service delivery
- Willingness to work as part of a team and take part in the catering business and kitchen/restaurant workplace training.
- Interest in participating in a food services environment and in seeking further employment within the food service industry.
- Ability to work in a professional and appropriate manner with the public and/or catering customers.
- Demonstrated self-starter who can follow direction as well as work independently when required.
- Ability to work flexible shifts on short notice to fill catering orders.
- Ability to lift and carry trays of food from stove to counter and to catering van.
- Effective verbal and written communication skills

Compensation and Benefits:

- For the Peer Assistant – Catering position, Fred Victor offers a pay rate of \$15.50 per hour
- 7% vacation pay
- 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 to foodserviceshiring@fredvictor.org with 'Peer Assistant – Catering' 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.