

## INTERNAL/EXTERNAL

<b>Job Title:</b>	Community Cook – Food Services
<b>Position Type:</b>	Bargaining Unit, Permanent, Full-Time
<b>Number of Positions:</b>	1
<b>Rate:</b>	\$51,714 – \$57,096 per year
<b>Vacation:</b>	4 weeks to start
<b>Benefits:</b>	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
<b>RRSP:</b>	RRSP with 6.5% employer contribution and 4% employee contribution after successful completion of probation
<b>Hours:</b>	37.5 (7:30 am – 3:30 pm; rotating schedule, includes evenings, weekends, and holidays)
<b>Supervisor:</b>	Senior Manager, Food Services
<b>Posting Date:</b>	January 31, 2024
<b>Application Deadline:</b>	February 14, 2024
<b>Location:</b>	145 Queen Street, Toronto, ON, M5A 1S1 and 40 Oak Street, 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.

**Moss Park and Regent Park** includes a community hub where people gather and find a range of services geared to their needs including housing, healthy meals, drop-in programs, mental health and justice support, harm reduction supports and health services. It is a place where people of all ages and backgrounds can access resources, become engaged, advocate for their own community, and build their lives. Our Hubs rely on inter-program collaboration to support the community around accessing individualized support.

Fred Victor Centre is currently looking for an experienced and passionate **Community Cook** to lead our Regent Park meal Program, serving meals each week for up to 250 people each meal. The ideal candidate is passionate about good food, committed to providing nutritious, delicious, ethically sourced, culturally inspired meals in a dignified way. This candidate is all about Community and being part of the hub in Regent Park.

The Community Cook understands the power of food and the many positive impacts on health and social wellbeing, as well as its limitations. The Community Cook celebrates diverse food traditions while possessing a critical analysis of food systems. The successful candidate has strong collaborative skills balanced with an ability to contribute to a supportive environment in the kitchen for a diverse team of staff, peers and community members that enables them to develop their culinary skills in an inclusive and welcoming atmosphere. The Community Cook will lead a successful food program while teaching and leading Volunteers and Peer Program participants to push out high standard food and challenge food inequality. The Community Cook will work within a budget and continue partnerships with food donors while creating an on-budget menu, while meeting the needs of the community.

The Community Cook will take on monthly cultural food celebrations, support catering for internal/external programs, oversee other community organizations kitchen rentals and functions, assist both Food Services locations, work shift work and weekends when required.

## **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. 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:**

### Lead the preparation of meals for our community meal program.

- Assist the Chef Manager/Supervisor to plan menus and execute community meals that reflect our philosophy and commitment to healthy, dignified food in a low-income diverse community.
- Accept food donations and incorporate into program meals for the Community Meal Program.
- Assist with sourcing food, and inventory of food for community meals, kitchen supplies and equipment.
- Coordinate meal preparation. Delegating tasks from preparation, to cooking, to cleanup while expecting a high standard and professional approach.
- Coordinate with Chef Manager/Supervisor to ensure kitchen staff, peers and volunteers provide a seamless meal service within Community Kitchen.
- Ensure strict adherence to health and safety protocols in kitchen.
- Conduct maintenance and facility inspections and visits.

### Lead coordination of Fred Victor internal program catering.

- Provide leadership in the coordination and preparation of our internal program catering to deliver high quality, nutritious, fresh meals that meet Toronto Shelter Standards.
- Lead a team of peers through preparation and clean up.
- Assist with sourcing of food for programs as needed.
- Maintain relationships with Fred Victor programs by delivering high quality food/menus.
- Apply food handling, and health and safety guidelines set by the Department of Public Health.
- Work with Peer Training Supervisor to ensure Peers are meeting their work placement goals.

### Training and nutrition education for community members and program participants.

- Facilitate culinary skills training programming, including Safe Food Handling Certificate.
- Offer training and orientation to kitchen supplies and equipment.
- Advocate for healthy food in our Hub community and within our programs.

### Participate as a Moss Park and Regent Park HUB team member.

- Role model professional behaviour and positive communication with participants, volunteers, and partners
- Promote a culture of wellness, health, and safety within our space.
- Implement and uphold Fred Victor policies, values, and mission.
- Represent Food Services at Community events such as TORP/Streeteats and other events.

## **What You Bring to the Team:**

- 5 years' experience with large scale food preparation within a professional kitchen setting.
- Experience working in a Social Purpose Enterprise, peer training facility, community kitchen is an asset.
- Diploma or degree in a related field of study (culinary, nutrition, social work) an asset.
- Demonstrated ability to plan and prepare healthy, delicious, culturally diverse meals for 250-500 people daily.
- Experience with budgeting, sourcing food, and working with suppliers.
- Experience supervising trainees in a kitchen environment.
- Experience in diverse, low-income community setting an asset.
- Catering events small and large scale-set up prep, staff, serve, cleanup.

**What Sets You Apart:**

- Exceptional cooking and food handling knowledge and skills in a busy commercial kitchen.
- Knowledge of nutrition, food access and systemic food security issues.
- Patient and an ability to inspire and motivate others.
- Knowledge about and commitment to working from an anti-racist/anti-oppression framework with people from diverse backgrounds within healthy boundaries, an asset.
- Flexibility to work under pressure and with a diverse group of staff and peers.
- Ability to build relationships with diverse stakeholders, including shelter programs and community members.
- Experience with community / social services sector through work or volunteer experience an asset.
- Ability to work sensitively with people of diverse backgrounds who experience poverty/discrimination.
- Team Player-ability to work with a diverse workplace.

**Compensation and Benefits:**

- For the Community Cook, Fred Victor offers a salary range of \$51,714 –\$57,096 per year.
- 4 weeks of vacation to start + 1 float day.
- Generous paid sick leave allowance.
- A comprehensive Dental, Extended Health and LTD 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.
- 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 February 14, 2024 to [foodserviceshiring@fredvictor.org](mailto:foodserviceshiring@fredvictor.org) with “Community Cook” in the subject line.

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

**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.