



INTERNAL/EXTERNAL

Job Title:	Relief Cook
Position Type:	Bargaining Unit, Permanent, Relief
Number of Positions:	1-5
Reason for Posting:	Existing Vacancy
Rate:	\$18.76
Vacation:	8% Vacation Pay
Hours:	On-call, as needed, weekend, morning, and afternoon shifts
Supervisor:	Chef Manager, Food Services
Posting Date:	August 17, 2026
Application Deadline:	Until filled
Location:	145 Queen St. E and 40 Oak St. and other FV locations

Why Fred Victor?

For 130 years, Fred Victor has been a leader in helping people rebuild their lives in Toronto. Our mission is to improve the health, income and housing stability of people experiencing poverty and homelessness. We are committed to ending homelessness, one person at a time.

The Community Services (CS) department at Fred Victor is a multi-service, multi-site structure that encompasses the 40 Oak Community HUB and community programs, Employment and Training Services, Drop-Ins, Keep Cool Programs, and Food Services. Additionally, it operates a social purpose enterprise with catering services and spearheads a significant Peer Training Initiative that prioritizes the involvement of individuals with lived experience.

Fred's Kitchen is deeply committed to addressing food security while providing opportunities for skills development, training, and employment placements within the food services sector. We focus on empowering individuals with lived experience to gain valuable skills and access employment opportunities in the culinary and hospitality fields. Through our program, participants are equipped with the tools and support needed to succeed in the food services industry while contributing to our mission of ensuring access to nutritious meals and fostering community well-being.

Under the direction of the Chef Manager, **the Relief Cook** will provide Relief support to Fred Victor's Community Meal Program as well as Fred's Kitchen Catering service. Relief Cook will support with meal preparation and cooking of good quality meals in accordance with pre-planned menus designed to meet nutritional needs. They will adhere to Fred Victor Food Services quality standards and Food Safety Guidelines. They may also support other kitchen duties including dishwashing, sanitization and cleaning, inventory management, and receiving deliveries. The Relief Cook will collaborate closely with the Senior Community Chefs, Cooks, Drivers and Peers to meet high production standards.

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

We offer a high-energy, supportive and learning environment, and an opportunity to join a diverse team of caring professionals and a chance to make a difference. With over 75 programs and 25 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:

- Safely and hygienically prepare and cook food for multiple clients and customers.
- Effectively collaborate with a diverse kitchen team including Chef Manager, Senior Community Chefs, Peers and Drivers to ensure high quality service.

- Follow Fred Victor's Food Safety Plan for all components of meal preparation.
- Support with dishwashing and cleaning duties as required.
- Adhere to all health and safety standards including proper food handling and storage procedures.
- Provide guidance and support to food service trainees and peers in the kitchen.
- Ensure that food is cooked, prepared, stored, and served at proper temperatures as required.
- Complete food preparation, storage, temperature, donation, and health & safety checklists.
- Oversee tasks to ensure high cleanliness standards of the commercial kitchen, providing guidance and support to food service peers in maintaining standards.
- Ensure appropriate portion sizes are prepared and served based on Canada Food Guide and Toronto Shelter Standards.
- Report any equipment that needs repairs to the Chef Manager.
- Attend staff meetings as required.
- Performs other related work as assigned.

What You Bring to the Team:

- 1+ years in food handling and cooking for large groups in a community setting.
- Graduate of Peer Training Program is considered an asset.
- Food Handlers Certificate an asset.

Work Environment

- Fast-paced environment with frequent interruptions.
- Must adhere to all health and safety guidelines as per Toronto Public Health and internal policies.
- Regular exposure to the unpredictable behaviours and situations

Compensation and Benefits:

- For the Relief Cook, Fred Victor offers an hourly rate of \$18.76
- 8% 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 CommunityServicesHiring@fredvictor.org with '**Relief 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.