



## **VOLUNTEER OPPORTUNITY**

### Chef

#### **Overview:**

Reporting to the Manager of Food and Nutrition, the Chef is responsible for running the community cooking programs at the Caldwell Family Centre.

**Availability:** Weekdays, 4 to 8 hours per week (generally between 10 am and 2 pm), exact times to be determined.

#### **Responsibilities include:**

- Planning the meals to be prepared at the community kitchens and lunch program
- Supervising program participants and volunteers to ensure safe practises are being followed
- Overseeing the preparation of meals
- Overseeing the clean up of the kitchen and serving areas after meals

#### **Qualifications:**

- Safe food handling certification
- First Aid, Level C + CPR
- Training and Experience working as a chef
- Knowledge of good nutrition practises
- Experience in assisting and/or teaching small groups is desired
- Ability to cater for individual differences in both abilities and personal experiences
- Outstanding verbal and interpersonal skills, with the ability to communicate cross-culturally and relate to a broad range of people with varying English language levels
- Reliability and flexibility
- Respect for confidentiality at all times
- Experience working in a high-risk, low-income environment is an asset
- Ability to maintain a positive, optimistic and non-judgemental attitude, respecting the beliefs and culture of all participants
- A strong commitment and work philosophy
- Police Records Check for the Vulnerable Sector