



# Childcare Cook

## COOK - CHILDCARE

You love cooking, have a strong sense of Customer Service plus a passion and affinity for engaging with children and others to promote our caring approach. You establish supportive and engaging relationships with children, their educators and families. You feel proud of contributing to keeping the kitchen clean, tidy and organized. You understand the importance of food safety, cross contamination and uncluttered work environments. In other words, when you're around, everything just runs a lot smoother and children enjoy great meals!

You will be responsible for preparing attractive, nutritionally balanced, delicious and healthy meals for about 90 children while maintaining age appropriate portions and health standards. You have a clear understanding of and adhere to dietary needs, food restrictions and allergies.

## WHAT MOVES YOU

- Being part of a dynamic team and deliver the best possible service
- Being knowledgeable about trends and best practices in early childhood nutrition
- Working collaboratively to ensure that consistent service is provided
- Contributing to the wellbeing of the children in our care by providing nutritious meals

## WHAT YOU'LL DO

- Prepare and serve age appropriate nutritionally balanced food on schedule.
- Order supplies and food to ensure monthly menu is followed within the approved budget.
- Ensure food supplies are securely stored in an organized manner.
- Ensure food and food handling equipment are maintained according to established processes.
- Ensure cleanliness of kitchen and healthy food handling.
- Follow Alberta Health and Safety regulations.
- Follow Alberta Childcare Licensing Act.
- This position will work Monday to Friday 6am to 3pm (this is subject to change).
- This position is physically demanding and requires standing for extended periods of time, regularly lifting/pushing up to 50 lbs., rotating motion and bending.

## WHAT YOU'VE DONE

- 1-3 years previous experience in planning and preparation of food, recipe development and general nutrition for large groups.
- Clear understanding of the Food Safety Program.
- Safe food Handling Certification.
- First Aid and CPR Certification.
- Police check with Vulnerable Sector Search and cleared Child Intervention Check required.
- Brain Story Certification an asset.
- Experience in kitchen and food handling protocols plus multitasking and flexibility skills.
- Previous experience working in a commercial kitchen and/or childcare kitchen is required.
- Ability to work within and maintain a budget.
- Ability to demonstrate an understating and sensitivity to cultural influences of children and families.

**If you want to work to change lives, we want to meet you.**

Competition Number: 2020057

**Deadline: September 30, 2020**

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