

# COOK

## COOK, SHELTER (1.0 FTE)

Voted one of Maclean's Top 100 Charities of 2020, YW provides preventive and restorative services to women and their families to help them thrive. YW is committed to support people experiencing domestic violence, advocating for mental health, and enabling women's economic prosperity.

The shelter cook is responsible for planning, preparing, cooking, and serving healthy, delicious, and nutritious meals for shelter residents and their children. This position ensures the kitchen is organized, operates efficiently and that proper food storage, handling and sanitation procedures are paramount. The knowledge that proper nutrition is an important part of a holistic approach to supporting trauma recovery and building resiliency for women and their families to thrive in a safe and equitable community is important to the success of this role.

## WHAT MOVES YOU

- Your love for cooking, menu planning and providing nutritious meals
- Your ability to create a welcoming atmosphere through your communication skills
- Being a part of a team that makes a difference and help affect positive change

## WHAT YOU'LL DO

- Plan and prepare a creative rotating menu that follows the Canada Food Guide, use fresh food, and produce, and suits a wide variety of tastes.
- Use creativity to recommend ideas and menus for special themes, or seasonal dishes.
- Plan and prepare hot breakfast three days of the week, and continental breakfast other days.
- Adjust meals to consider the varying cultural and health needs of current shelter residents i.e., Halal, vegetarian, gluten free, et cetera.
- Liaise with women's support workers to determine specific dietary needs for current shelter residents.
- Ensure menus are posted in a visible area and coordinate with co-cook and internal supply chain to order food and supplies within budget.
- Work with co-cook to make healthy meals on weekdays and independently on the weekends
- Organize food stock and ensure that all food items are covered and labelled appropriately.
- Set up kitchen and clean up for mealtimes
- ***This position works Wednesday to Friday 6:30 am – 2:30 pm; Saturday and Sunday 10:30 am – 6:30 pm***

## WHAT YOU'VE DONE

- Minimum of 2 years professional cooking experience; combination of work experience and education will be considered.
- Previous cooking experience, preferably in a shelter or crisis setting.
- Food Safe or Food Handling certification
- Working experience of Occupational Health and Safety regulations.
- Workplace Hazardous Materials Information System (WHMIS) training is an asset.
- Proficiency with MS Office Suite is an asset.
- Ability to work under pressure and with deadlines.
- Ability to lift, push, pull up to 50 pounds and tolerate noise and heat in a kitchen environment
- You approach your work and others through the lens of equity, diversity, and inclusivity

As a condition of employment, YW Calgary requires the successful candidate to be fully vaccinated. Where the candidate has not obtained the vaccine, the candidate will be considered on an exceptional case by case basis; YW Calgary will adhere with its obligations under the Alberta Human Rights Act."

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

Competition Number: **2022044**

Deadline: **June 10, 2022**

[www.ywcalgary.ca/work-with-us](http://www.ywcalgary.ca/work-with-us)

Apply today with resume, cover letter, and salary expectations to [careers@ywcalgary.ca](mailto:careers@ywcalgary.ca)

YW Calgary is committed to providing an equitable, diverse and inclusive workplace where all employees, clients and volunteers, whatever their gender, race, ethnicity, national origin, age, sexual orientation or identity, education, and/or disability, feel valued and respected.