

Employment Opportunity - Posting

The Salvation Army – Fort St John B.C.



Giving
Hope
Today

Job Title:	Cook	Competition #:	5118-PT-COOK
Ministry Unit/Dept:	121702/5118	Status:	Weekend – Part Time
Salary Range:	\$21.16	Date Posted:	February 21, 2024
Address:	Fort St. John, BC	Posting Expires:	
Applications Accepted By:			
Fax or E-mail: employeerelations@nchope.ca Attention: HR Please no phone calls.		Mail:	
MISSION AND VALUES:			
The Salvation Army is an international Christian church. Its message is based on the Bible; its ministry is motivated by love for God and the needs of humanity.			
Mission Statement The Salvation Army exists to share the love of Jesus Christ, meet human needs and be a transforming influence in the communities of our world.			
Core Values The Salvation Army Canada and Bermuda has four core values:			
Hope: We give hope through the power of the gospel of Jesus Christ. Service: We reach out to support others without discrimination. Dignity: We respect and value each other, recognizing everyone’s worth. Stewardship: We responsibly manage the resources entrusted to us.			
JOB DESCRIPTION:			
POSITION PURPOSE SUMMARY: Prepares lunch and supper for the Northern Centre of Hope while ensuring compliance with the Canada Food Guide and with applicable health regulations.			
BASIC FUNCTIONS/RESPONSIBILITIES:			
<ul style="list-style-type: none"> • Prepares lunch and dinner meals in accordance with the meal plan set out by the food service coordinator. • Monitors food preparation of volunteers to ensure all food and products are consistently prepared and serves according to recipes, portioning, cooking, and serving standards • Prepares and cooks complete meals for lunch and dinner according to the weekly menu plan • Ensures the cleanliness of the kitchen and work areas at the end of each day, including washing of dishes and pots and pans after each meal • Decides on the appropriate, creative, and efficient use of food, including donations so as to minimize wastage • May participate in the hiring, orientation, training, development, and evaluation of Food Services personnel; ensures staff safety in compliance with the Health & Safety standards; monitors and analyzes incident reports • Adapts work practices within specific parameter to ensure the efficient delivery of food services 			

- Monitors preventative maintenance procedures for related equipment; recommends repairs and purchases as required
- Performs other duties as assigned

QUALIFICATIONS AND EDUCATION REQUIREMENTS:

**NOTE: You will be required to provide validated educational documentation.*

Education/Certifications:

- Will have completed High School, plus specializes courses of up to six (6) months
- Cook training (1 year course)
- Food Safe Level 1 Certification
- NOTE: An alternative level of education and experience may be acceptable.

Experience:

- One to two years of prior related experience, with at least one year of institutional cooking experience

Required Skills/Knowledge:

- Attention to detail, problem solving and analytical skills.
- Strong sense of integrity and confidentiality with professional ethics and a balanced sense of fairness and flexibility.
- Experience in using cutting tools, cookware and bakeware
- Ability to follow all sanitation procedures
- Ability to work in a team
- Very good Communication skills

HOURS: Saturday - Sunday, 10:00 am – 6:30 pm

Successful candidates, prior to hiring, may be required to provide:

- Background check consent.
- A clear vulnerable sector screening.
- A clean drivers abstract.
- Completion of our online Praesidium Abuse Training and required Health and Safety training.

The Salvation Army will accommodate candidates as required under applicable human rights legislation. If you require a disability-related accommodation during this process, please inform us of your requirements.

We thank all applicants, however, only those candidates to be interviewed will be contacted.

Internal Applicants, please advise your managing supervisor of your intentions prior to submitting your application.

