Employment Opportunity

Position Title	Childcare Cook
Wage range	Commensurate on qualifications & experience
Location	Nutsumaat Lelum
Reporting to	Early Learning Lead
Weekly schedule	Monday - Friday
Hours/Day	8 am to 4 pm
Employment type	Full time – year round

Stz'uminus Education Society

We provide learning opportunities for all ages, from infancy through to elder years, through our dynamic and integrated programs: Nutsuumat Lelum, Stz'uminus Primary School, Stz'uminus Community School, Post-Secondary & Continuing Education, Land-based Learning, Year 13/adults, Career Planning and job readiness.

Position summary

We are looking for a Cook who will support support staff, students and the community through overseeing kitchen operations and ensuring that high-quality food service is available at the schools.

The position

- Plans menu, and cooks' meals (both AM and PM snacks and lunches) for all the children and staff at Nutsumaat Lelum
- Works as part of the team with all the staff members under the direction of the Early Learning Lead.
- Plans monthly menus, with advice from staff, keeping in mind allergies and group likes and dislikes and ensuring all meals are nutritious.
- Involves children and staff in the planning, preparation, and service of the food whenever possible.
- Works cooperatively with, finds support and guidance with the Environmental Health Officer
- Mentors/trains parents and volunteers, helping them to gain knowledge of routines and the importance of eating nutritiously.
- Participates in regular up grading, workshops, and professional development to continue growing and learning.
- Prepares weekly grocery lists, orders groceries from local supplier, and looks for the best deals and sales when possible.
- Ensures that all the food and kitchen area is clean and safe.

- Maintains a well organized and clean kitchen and pantry area.
- Responsible for after meal clean up of dishes and cooking areas. Washes tables / chairs and sweeps eating area. Mops as necessary. Fills and runs dishwasher.
- When washing dishes by hand, uses the proper sterilization methods, recommended by Environmental Health Officer.
- Advises the Early Learning Lead of any needed repairs or equipment and well informed on issues to do with the service and delivery of food.
- Communicates with staff concerning nutritional needs of the children and allergies
- Maintains a high standard of professional ethics in relationships with children, parents and other members of the staff and community.
- Make and prepare hot breakfast once a month for children, staff and families.
- Make and prepare hot breakfast for children at least once a week.
- Bake from scratch at least twice a week.
- Bake cake or cupcakes from scratch for birthdays or special events.
- Engage in community garden and harvesting fruits for consumption.
- Any other housekeeping duties as deemed necessary from time to time

What you bring

- Previous experience working as a chef, cook, or culinary professional, preferably in a childcare or educational setting.
- Culinary degree or certification from a recognized culinary institute is a plus.
- Knowledge of child nutrition, food safety standards, and dietary guidelines.
- Creative flair and passion for cooking, with a knack for turning simple ingredients into extraordinary dishes.
- Excellent communication skills and the ability to interact positively with children, parents, and colleagues.
- Flexibility to adapt to changing menus, dietary requirements, and dedicated events.
- Enthusiasm for working in a team environment and contributing to a positive workplace culture.
- Valid FoodSafe Certificate.
- Valid First Aid certificate
- Able to lift and/or move between 10 pounds up to 30 pounds
- Awareness of Trauma Informed wellness for self and others
- Able to pass a Criminal Record Check and Vulnerable Sector Screening.

To explore how we might work together,
we invite your application via ***careers@stzuminus.com***
Open until filled *(only shortlisted candidates will be contacted for an interview)*