



**NOTICE:**

**JOB POSTING #139**

**POSITION:** COOK - 1 Casual, On Call - Various Sites

**SALARY:** \$16.67 per hour to start. Positions are covered by the Health Community Sector Collective Agreement (BCGEU).

**PROBATIONARY/TRIAL PERIOD:** Shall be 3 months/488 hours in length with reviews will be held at the mid and point of the Period. Conditional on satisfactory service, the employee shall be confirmed permanent. Unsatisfactory reviews shall end the employment.

**HOURS AND DAYS OF WORK:** Will need to be available as per Lookout's On Call Policy. Shifts start times between 06:00 and 11:00 hrs to 14:00 to 18:00 hrs. Must be available for 15+ days per month. Shifts are 7.25 hours in length. Schedule may change with two weeks' notice.

**JOB DESCRIPTION:** As posted, in brief: to daily prepare, cook and serve meals, prepare and serve nibble foods, make beverages, ensure availability of food for after hours, ensure kitchen is secure, maintain a high standard of cleanliness in the kitchen, dining and storage areas, maintain equipment, etc. To work with and oversee volunteers in kitchen area, follow menu, list supplies required. In general, organize and complete work that is required to enable serving of meals each day in a safe, clean and friendly environment. Some shopping may occur.

**QUALIFICATIONS:** Minimum of grade 12 education. Must pass the Health Department's test for the storage, serving and preparing of food stuffs. Must have cooking diploma, must have related work experience with institutions or large organizations, minimum two years experience in cost analysis, cost effectiveness, menu planning and developing order supply lists or an equivalent combination of education, training and experience for the above. Crisis Intervention Skills Training an asset. Must have and maintain a current Food Safe Certificate from the Department of Health. Must be suitable to work with disadvantaged and challenging adults in a less structured environment and with minimal supervision. Must have an ability to communicate effectively both verbally and in writing, and relate well to people in both working relationships and guest communications. Must have ability to understand and maintain clientele/worker boundaries. Must have ability to provide work direction. Must have and maintain a Basic First Aid Certificate. Must be able to quickly learn job responsibilities and duties. Must have the physical/mental ability to perform the job; must be able to operate job related equipment. A minimum of two years' sobriety, if having alcohol and/or drug problems.

**CLOSING DATE:** Applications will be accepted until 17:00 hours, **February 16, 2012**. All applications are to include a **cover letter with the Job Posting number** and **resume** by email to: [info@lookoutsociety.ca](mailto:info@lookoutsociety.ca) or **fax to 604-255-0790** or to Administration Office at 429 Alexander St. Vancouver, BC V6A 1C6. Only candidates selected for an interview will be contacted. NO PHONE INQUIRIES PLEASE.

**THIS POSITION IS OPEN TO MALE AND FEMALE APPLICANTS  
HIRING IS SUBJECT TO CRIMINAL HISTORY CHECK**

Shop Steward



## Job Description

*Lookout Emergency Aid Society is the “safety net” which provides minimal barrier housing and a range of services to destitute and low income adult men and women who have a few, if any options, and who demonstrate an inability to meet their own needs.*

Job Title: <b>Cook</b>	Classification:
Benchmark Match: Cook I - 80201	Date Prepared: January 28, 2002

### **JOB SUMMARY:**

Reports to the Manager or designate and works in accordance with the mission and philosophy of Lookout Emergency Aid Society including following Lookout=s Code of Ethics. Duties and responsibilities include preparing and serving assigned food items, maintaining a clean work environment and providing direction to clients and/or volunteers.

### **DUTIES AND RESPONSIBILITIES:**

1. Prepares and serves meals and snacks by performing duties such as planning food preparation and cooking schedules, cooking items through methods such as roasting, grilling and baking; serves; tests for palatability. Modifies and adjusts established menus as required.
2. Maintains security of kitchen by performing duties such as ensuring all knives are kept under lock and key except those in current use.
3. Performs a variety of inventory control duties such as storing and rotating food and supplies.
4. Provides direction to client(s), volunteer(s) and/or community placements assigned to work area by performing duties such as demonstrating tasks, monitoring work, supporting client(s), volunteer(s) and/or community placements in completing functions and maintaining their work and attendance schedules. Advises Manager of any problems. Encourages and supports clients during their involvement in kitchen activities.
5. Participates as a team member with other staff to ensure a safe and caring environment by performing duties such as responding to emergency issues, attending general and team meetings and supporting others through methods such as sharing of knowledge and information.
6. Observes clients and their environments to ensure the safety of clients and the premises by performing duties such as reporting unsafe conditions, incidents and/or behaviours, interacting with clients including observing client behaviour, investigating disturbances, dealing with client emergencies in accordance with guidelines and reporting incidents to appropriate staff or authorities. Records observations for communication to other staff.

7. Performs a variety of cleaning duties throughout shift such as cleaning dining room, kitchen, storage areas and food preparation equipment through methods such as sweeping and mopping floors, cleaning sinks and counters, walls, ovens and freezers and removing garbage. Washes scrubs and rinses pots, pans, dishes and utensils through methods such as by hand, dishwasher and/or potwasher;
8. Maintains equipment in the area by performing duties such as monitoring functioning of equipment and reporting malfunctioning equipment, maintenance and repair requirements to the Manager.
9. Performs a variety of duties related to supplies through methods such as receiving supplies, checking invoices against orders and good received, storing supplies and updating inventory records. Refers problems to supervisor.
10. Maintains related manual and computerized records by performing duties such as completing documentation for recipes and records of client preferences, allergies and special dietary needs.
11. Performs other related duties as assigned.

## **QUALIFICATIONS:**

### ***Education, Training and Experience***

Graduation from Grade 12, Standard First Aid Certificate, graduation from a recognized 12 month program in cooking plus one (1) year of recent related experience or an equivalent combination of education, training and experience.

Current Food Safe Certificate Level II.

Demonstrated proof of two (2) years sobriety if having alcohol/drug problems.

Crisis Intervention Skills Training an asset.

### ***Skills and Abilities***

Demonstrated ability to communicate effectively both verbally and in writing.

Demonstrated ability to deal effectively with others.

Demonstrated physical/mental ability to carry out the duties of the position.

Demonstrated ability to organize work.

Demonstrated ability to operate related equipment.

Demonstrated ability to work with disadvantaged and challenging adults in a diverse environment.

Demonstrated ability to work independently.

Demonstrated ability to provide work direction.

Demonstrated ability to understand and maintain client/worker boundaries