



DENISIQI SERVICES SOCIETY

Employment Opportunity

Cook / Mobile Chef

POSITION SUMMARIES:

We are seeking a talented and passionate Cook/ Mobile Chef to join our team. The cook will be responsible for preparing nutritious, delicious, and visually appealing meals and snacks for all of our programs and events in the mobile kitchen environment, as well as overseeing catering operations for special events and functions. The ideal candidate will have a strong culinary background, creativity, and excellent organizational skills. The position may require extensive out-of-office work in the communities on evenings and weekends.

PRIMARY DUTIES AND TASKS:

- Menu planning and preparation for weekly programs, services and all require snacks and meals.
- Plan and prepare a diverse range of dishes, including appetizers, entrees, and desserts, using fresh and high-quality ingredients.
- Create healthy and fun snacks for kids.
- Ensure that all dishes are prepared according to healthy food guidelines and presentation is fun and engaging for kids while maintaining consistency and quality.
- Coordinate catering services for special events, including training, and agency functions.
- Work closely with managers to develop customized menus and catering packages that meet their specific preferences and dietary needs.
- Manage all aspects of food operations, including menu planning, food preparation, setup, and cleanup.
- Kitchen Management, shopping and recycling and composting.
- As required provide guidance and training to other staff, students, and clients in food prep.
- Monitor inventory levels of food and supplies, and place orders as necessary to maintain adequate stock levels and minimize waste.
- Ensure compliance with food safety and sanitation standards and oversee kitchen cleanliness and hygiene practices.
- Drive the food truck and be responsible for all aspects of serving and delivering food at events.

Qualifications:

- Culinary degree or equivalent culinary training and experience.
- Proven experience as a Cook/Chef in a restaurant or catering environment, with a strong track record of culinary excellence.
- Creative flair and passion for food, with a keen eye for detail and kid friendly presentation.
- Strong organizational and time management skills, with the ability to multitask and prioritize tasks effectively.
- Knowledge of Indigenous traditional foods, and nutritional food guides, and diabetes.
- Knowledge of food safety and sanitation regulations. **MUST** have FoodSafe.
- Flexibility to work evenings, weekends, and holidays as required by catering schedules.
- Valid Class 5 driver's license; willing to travel as required; clear criminal record.

Salary: \$29.78

Closing Date: 4:30 pm May 1, 2024 for first round of interviews then open till filled

Please submit resumes, with references, and cover letter:

Attention: Christa Smith
By post: Denisiqi Services Society
240B North Mackenzie Avenue
Williams Lake, BC V2G 1N6

By e-mail: christa@denisiqi.org
By fax to: 250-392-6501

Note: Pursuant to section 41 of the BC Human Rights Code, preference will be given to applicants of Aboriginal ancestry.
Only short-listed applicants will be contacted.