
Part-time Cook for Early Learning Child Care Queen Mary Site

As a leading provider of quality programs for children and youth, we offer experiences that are affordable and accessible, with a focus on learning and skill development. We are proud of our history of leveling the playing field and providing opportunities for young people to discover, develop, and achieve their full potential. The BGC Hamilton-Halton operates EarlyON Centres, Early Learning and Child Care Centres across multiple sites.

Come Join Our Growing Team

You Will:

- Be responsible for all meals, snacks and kitchen management.
- Participate in menu planning, adhere to Canada's Food Guide, and incorporate dietary restrictions/requests of all participants
- Ensure compliance with all Public Health regulations and guidelines and inspection recommendations.
- Be a primary contact, along with the appropriate Supervisor, for Public Health communication and inspections
- Prepare, cook and serve the menus, ensuring that all foods are nutritious and appetizing in appearance/taste.
- Determine portions/serving with the appropriate site **Supervisors** * and ensure both quantity and nutritional needs of primarily children/youth are consistently met.
- Provide support to all staff for food and cooking experiences which may be expanded into classrooms or programs.
- Prepare / serve for special functions as assigned.
- Maintain stock and purchases/orders food and other non-food items required for normal operation, monitoring quantities and maximum utilization in accordance with the budget.
- Ensure proper cleaning/sanitization of all dishes and cooking utensils including any/all surfaces in contact with food.
- Clean and maintain kitchen including floors, counter, cupboards and appliances.
- Maintain proper receipts and submits record of expenditures to the identified Supervisor.
- Submit an in house medical with a clear TB test

You Have:

- A belief in the vision, mission, and core values of BGC Hamilton-Halton
- A passion to provide nutritional snacks and meals to support our youngest learners
- A valid Safe Food handler's certificate.
- Current First Aid, CPR, and a clear Vulnerable Sector Check

If this Sounds' Like You – Submit your resume and cover letter to: brenda.airdrie@bgchh.com

Quote Competition # **21-12 ELCCPTCOOK** Closing Date: **December 31, 2021**