

Employment Opportunity



Position	Program	Details
Relief Cook	Peninsula Youth Centre As operated by Banyan Community Services	Hours vary
Number of Positions	Duration	Salary
1-2	On-call	Collective Agreement \$15.44/hour

Banyan specializes in the youth justice sector by providing residential, court, and reintegration services to youth ages 12-17 who are in conflict with the law. The organization operates two secure custody detention centers (Arrell Youth Centre and Peninsula Youth Centre) and one open-custody residential program (George R. Force Group Home). Banyan strives to prevent youth crime, reduce recidivism, and contribute to community safety by treating youth with respect and dignity in our specialized programs.

Reporting to the Management team of Peninsula Youth Centre a Relief Cook will prepare and serve nutritionally balanced and appropriate meals for the Residence's youth and staff, including special needs diets. In addition the Relief Cook will provide assigned housekeeping duties in relation to kitchen area and storage room.

POSITION RESPONSIBILITIES

Provide cooking services to children and staff of the Peninsula Youth Centre by performing duties such as:

- Prepare lunches and dinners, decide on volume of food to be cooked to provide adequate meals for youth and staff;
- Prepare special diet for those under medical care;
- Prepare meals for youth and staff who are on outings; youth going out of school;
- Serve food, ensuring correct portions, etc.;
- Receive complaints respecting food or service and taking appropriate corrective action;
- Check food stocks, calculating requirements based on feedings, menu and supplies on hand, notify Senior Cook as to supplies needed, prepares food orders;
- Occasionally doing the shipping and picking up supplies at grocery stores;
- Check storing supplies;
- Ensure kitchen and dining area is properly maintained, e.g. washing dishes, cleaning floors, oven, fridge, counters, tables, cupboards, table and chairs, etc.;
- Ensure that sharp, dangerous utensils area accounted for and kept under lock and key when not it use;
- Notify Lead cook when repairs to appliances or equipment are needed;
- Supervises youth (1-3) for meal preparation, assistance, washing dishes or general cleaning

QUALIFICATIONS

- Formal training as Chef or sufficient and acceptable experience with volume cooking, preferably in an institutional setting or large restaurant
- Ability to maintain high standards of cleanliness in kitchen and dining area
- Ability to prepare menu based on knowledge of dietary standards
- Ability to supervise youths who are assigned to work and learn food services skills
- Superior communication, listening and report writing ability.
- CPR, First Aid certification.
- Food Handling Certification
- Demonstrated interpersonal and team work skills.
- Ability to work shifts, seven (7) days a week including twelve (12) hour shifts.
- Ability to meet the physical demands of the job.
- Maintain an acceptable Criminal/Vulnerable Sector Record and Health Assessment

**PLEASE FORWARD YOUR RESUME AND LETTER OF INTEREST BY
5:00PM WEDNESDAY, FEBRUARY 28, 2018 to:**

recruit@banyancs.org

(905) 549-9011 (fax)