



At the CMHA Grey Bruce we cultivate hope, resilience and community for those who live with, and are impacted by, mental illness and/ or/ addiction. We are driven by our values of compassion, dignity, inclusivity, integrity and choice. We will create an inclusive community inspiring hope, choice and well-being for all. We are currently recruiting for:

COOK  PERMANENT PART TIME (4 days per week)  1 position available	
<b>JOB ID:</b> 2024-37	LOCATION: Owen Sound
JOB TYPE: Non-Union	<b>DEADLINE TO APPLY:</b> open until filled

Reporting to the Chef, the Cook is responsible for preparing delicious and high-quality meals while maintaining a clean and organized kitchen environment. The Cook will play a vital role in ensuring that our clients and customers receive nutritious and delicious meals tailored to their dietary needs.

## Responsibilities include:

- Preparing meals in accordance with dietary guidelines and individual meal plans.
- Ensuring that meals are nutritious, appealing, and served at the appropriate temperature.
- Adhering to food safety and sanitation regulations at all times.
- · Packaging and delivering meals.
- Monitoring food inventory and advising when more stock is needed.
- Collaborating with the Chef to accommodate special dietary requirements and preferences.
- Maintaining cleanliness and organization in the kitchen area.

Hours of work are 30 per week, 10:00 am - 6:00 pm Normal workday is 8 hours, including a 30-minutes unpaid lunch break. Working in a busy environment with frequent interruptions.

Shift: Sunday to Wednesday. Schedule is subject to change.

## What we offer you

- A competitive hourly wage ranging between \$18.59 and \$21.83 (5 step grid)
- Vacation of 4 weeks to start, 5 weeks at 5 years, 6 weeks at 10 years
- Paid personal, floater and sick time
- Comprehensive benefits program & HOOPP pension
- Discounted gym membership
- In house training for First Aid/CPR, Mental Health First Aid, Non-Violent Crisis Intervention, Applied Suicide Intervention Training
- Celebratory and camaraderie events
- Supportive and collaborative work environment





## What you will bring

- Minimum 1 year previous experience as a cook or chef
- Ability to work independently and as part of a team
- Strong culinary skills and the ability to prepare meals that are both nutritious and appetizing.
- · Excellent communication and teamwork skills.
- Attention to detail and the ability to follow recipes and dietary guidelines accurately.
- · Flexibility to work weekends and holidays
- Safe Food Handling Certification
- Exemplary leadership skills
- Able to remain calm under pressure
- Self motivated with a high degree of integrity, honesty, flexibility and ethics
- Excellent communication and interpersonal skills
- A valid Canadian driver's license and the use of a reliable personal vehicle
- Minimum \$2,000,000 third party liability vehicle insurance
- A satisfactory police record check including vulnerable sector screening

## Ready to apply?

If you are a dedicated cook with a passion for providing nutritious meals and supporting individuals on their journey to recovery, we would love to hear from you! Please submit your cover letter and resume to <a href="mailto:recruiting@cmhagb.org">recruiting@cmhagb.org</a>

CMHA Grey Bruce is an equal opportunity employer and is committed to providing a welcoming and inclusive workplace. We welcome employment applications from people with disabilities and provide accommodation upon request during the recruitment and selection process. All applications will be treated as confidential and will be used for recruitment purposes only. CMHA Grey Bruce is an equal opportunity employer.

We thank all applicants for their interest, however only those selected for an interview will be contacted.