

Join our Team!

Position Title:	Cook
Competition File No.:	2024-60
Program Area:	Child Care
Worksite Location:	Owen Sound / Port Elgin / Kincardine / Ripley / Hanover, ON
Travel Requirement:	No
Position Type:	Full-Time/ Part-Time/ Temp. Contract Category: 1, 2, 3, 4
Existing Vacancy:	Yes No. of Vacancies: Varies
Hours:	0 - 37.5 hours per week (depending on Category)
Shifts:	Monday to Friday.
Salary/Wage:	\$17.56 – \$19.96 Wages commensurate with qualifications and experience.
Start Date:	As soon as possible.
Application Process:	Email resume, cover letter and YMCA Employment/Volunteer Application Form to: childcarehiring@osgb.ymca.ca . Include the Job Title and Competition File Number in your subject line. Only candidates selected for an interview will be contacted.

The Y is people-powered. Our staff and volunteers provide the **spark** that helps **ignite** positive change in the lives of others.

Your Opportunity to be the Spark!

As a charity igniting the potential in people, we are seeking a **Cook**, responsible for optimal food preparation for children and staff based on legislative requirements and special diet needs. The cook is required to perform their duties in a manner consistent with the mission, vision and values of the YMCA to ensure child safety and demonstrate service excellence.

Responsibilities:

- Prepares and/or be responsible for the preparation/delivery of food while following restrictive diets according to planned menus for children (as required).
- Demonstrates a created flair for menu planning within a set budget; reviews menus before preparing meals, per approved recipes, and prepares and serves them properly and attractively.
- In consultation with the Supervisor, make menu substitutions as necessary and record these in the designated place(s). Meet the time schedule for snacks and lunch meals and nourishments.
- Uses safe food handling techniques at all times including in preparing, dating, labeling and storing of food.
- Grocery shops based on needs associated with weekly meal planning.



- Acts as a support to the Supervisor and Child Care team.
- Performs administrative duties as required, fulfilling Association requirements and procedures including but not limited to documenting food and refrigeration temperatures, dish machine temperatures if applicable, menu changes, etc., as assigned.
- Alerts the supervisor to problems and makes recommendations about corrective action.
- Maintains a sound working knowledge of their roles and responsibilities during all emergency situations.
- Contributes to the implementation of processes and systems to ensure compliance to all standards on an ongoing basis, especially those relating to health and safety, safe food handling and child protection.
- Maintains confidentiality of information related to the Association, members, children and their families, and staff.
- Demonstrates appropriate behaviours in line with our Mission, Vision and Values as reflected in our YMCA competencies; takes member focused approach to increase their understanding of programs offered across the Association.
- Actively participates in meetings and/or training sessions (including Child and Vulnerable Persons Protection training) as required.
- Models appropriate behaviours to staff, children and families in line with our Mission, Vision and Values. Establishes rapport and maintains effective relationship building behaviours with staff, volunteers, members, children and families. Represents the YMCA in a professional manner.
- Promotes teamwork with staff of other departments.
- Other duties as assigned.

Just Some of the Benefits of Working at the YMCA:

- Comprehensive and ongoing training and long-term and upward career opportunities.
- Free membership to our Health, Fitness and Aquatics facility.
- Flexible work schedules.
- Medical, dental, and pension benefits (eligibility based on number of hours worked)
- Fun, passionate and dependable co-workers.

Job Requirements:

- Be a minimum of 18 years of age.
- Be legally entitled to work in Canada.
- Have current Standard First Aid, CPR-C, & AED certificate (or willingness to complete prior to starting work).
- Have current and satisfactory Criminal Reference Check and Vulnerable Sector Search issued no later than ninety (90) days preceding your start date.
- Provide 3 professional references.
- Have high school diploma or equivalent.
- Have experience in large quantity food preparation.
- Have working knowledge of special diets.
- Be knowledgeable regarding the Ontario Food Premises Regulation, Food Safety Code of Practice and Canada's Food Guide to Healthy Eating.
- Have Food Handler certification via the Food Safety Certification course offered via Public Health.



- Have achieved, as a minimum, of the following Canadian Language Benchmarks (CLB): Listening – CLB 4; Speaking – CLB 4; Reading – CLB 4; Writing – CLB 4

The YMCA’s Commitment to Protecting Those We Serve:

We are committed to our responsibility to protect the children and other vulnerable people we serve. Therefore, all employees and volunteers must provide a current satisfactory Criminal Record Check and Vulnerable Sector Search results as a condition of their employment or volunteer engagement. These police record checks are reviewed on an individual basis, and the offense(s) - if any - is considered in the decision-making process in relation to the requirements of the position, therefore not eliminating all candidates with a record from being offered gainful employment.

The YMCA’s Commitment to Diversity, Inclusion and Equality:

The YMCA of Owen Sound Grey Bruce values the diversity of people and communities and is committed to excellence and inclusion in our Association. We are committed to an environment that is barrier free. If you require accommodation during the hiring process, please inform us in advance to arrange reasonable and appropriate accommodation.

