



- Staff
- ✓ Volunteer

Cook

Purpose of Position: To plan and prepare the daily meal with the assistance of the volunteer team.

Number of Positions Available: 5 - 10

Duties and Responsibilities:

- Responsible for Food Safe standards as they apply to meal preparation
- Utilizes available volunteers in a meaningful and useful manner
- Determines the use of leftovers
- Completes Daily Time/Temperature log
- Determines day to day need for supplies
- Prepares food items for next day or future use as time allows

Skills/Knowledge Required:

- Ability to work independently without supervision
- Ability to work with a variety of personalities
- Appropriate use of tact and diplomacy when dealing with volunteers
- Ability to organize and delegate duties
- Good interpersonal and leadership skills
- Previous cooking experience is a priority

Qualifications:

- Food Safe Level 1 Certificate
- Food Safe Level 2 Certificate an asset
- First Aid Certification an asset
- WHIMIS training an asset
- Must be willing to embrace the Vision, Values, and Goals Statement of the Victoria Rainbow Kitchen Society

Training Provided:

- On the job training
- Food Safe course

Supervision and Support:

- Works in consultation with the Kitchen Coordinator and supports Team Lead
- Reports to Director of Operations