

# Centre Cook

Date Posted: March 18<sup>th</sup>, 2022

**Hourly Rate:** \$20.50/hour

**Location:** Bruce Trail Early Learning Centre  
Viola Desmond Early Learning Centre

**Hours:** 35 hours/week

**Reports To:** Centre Supervisor

**Position Type:** Full-Time

**Number of Vacancies:** 2

## Why work for Milton Community Resource Centre?

MCRC goes beyond the traditional 'check in the box' approach to employee development by recognizing creativity, innovation and the work contributions of each employee that aligns with MCRC's strategic objectives. We have a wide variety of programs and services that allow our staff to explore various career opportunities within the organization. We believe in the importance of providing wellness opportunities that support employee's mental, physical and emotional health.

## We're looking for someone with the following qualifications:

We are looking for someone who has a Food Handling Certificate and experience preparing meals and snacks in a child care or child focused setting. The successful candidate should have experience meal planning and following nutrition guidelines. Must have the ability to follow instructions regarding anaphylaxis plans and be a self-starter with well-developed organizational skills. The preferred candidate should have knowledge of Canada's Food Guide, Health Canada Guidelines, Child Care Early Years Act, Public Health Regulations or Halton Health Department. Post-Secondary Diploma/Degree in nutrition, culinary arts or other relevant certification will be considered an asset.

## Every day, you'll support healthy nutritional habits and build upon the interests of children by:

- Providing regular scheduled nutritional meals and snacks to children in a timely fashion, in accordance with Safe Food Handling Practices, Ministry of Health and departmental policies and procedures.
- Developing nutritional menus based on current Canadian Food Guide recommendations and researching best practices in guidelines for children's healthy developmental stage.
- Determining nutritional needs of children and plan, implementing and evaluating menus to maintain and enhance general health.
- Ensuring children with anaphylaxis allergies, and other food restrictions are not served foods with contaminants.
- Cleaning dishes after use and ensuring they are put away in an appropriate space.
- Receiving food orders, verify they are correct, and put food in appropriate storage space. Food deliveries may require moving boxes up to 30lbs.
- Ensure proper food storage and rotation procedures are followed.
- Ensure the kitchen equipment and appliances are thoroughly cleaned on a daily, monthly and seasonal basis.
- Developing and implementing educational nutrition workshops for children, parents and caregivers
- Other duties as assigned by the Supervisor

*MCRC is committed to diversity and accessibility. To this end, MCRC endeavors to reflect the cultures, languages and abilities of the families we serve, in our programs, services and employment practices. Please identify if you require any accommodations during the recruitment process in your application email.*