Employment Opportunity - Posting The Salvation Army



Job Title:	Cook	Competition #:	
Ministry Unit/Dept:	Alberni Valley	Status:	Part-Time/Full-Time
Salary Range:	20.00	Date Posted:	
Address:	3130 3 rd Port Alberni, BC	Posting Expires:	
Applications Accepte	d By:		
Fax or E-mail: lisa.george@salvationarmy.ca		By Hand: 3130 3 rd Port Alberni, BC	
Attention:			
Please mention 'Cook' in the subject line of your email.			
Please no phone calls.			

MISSION AND VALUES:

The Salvation Army is an international Christian church. Its message is based on the Bible; its ministry is motivated by love for God and the needs of humanity.

Mission Statement

The Salvation Army exists to share the love of Jesus Christ, meet human needs and be a transforming influence in the communities of our world.

Core Values

The Salvation Army Canada and Bermuda has four core values:

Hope: We give hope through the power of the gospel of Jesus Christ. **Service:** We reach out to support others without discrimination.

Dignity: We respect and value each other, recognizing everyone's worth. **Stewardship:** We responsibly manage the resources entrusted to us.

JOB DESCRIPTION:

BASIC FUNCTIONS/RESPONSIBILITIES:

- Prepares meals including meals for special dietary needs of guests.
- Adapts work practices within specific parameters to ensure the efficient delivery of food services.
- Makes use of and decides on the best use of resources, including donations to minimize waste.
- Follows guidelines for the safety and security of food and equipment and monitors practices to ensure adherence.
- May perform some employee supervisory duties in the absence of the Food Services Manager and/or Kitchen Supervisor.
- May supervise students, volunteers, and/or guests in work therapy.
- May order food supplies.
- Maintains a high level of cleanliness at all times within the kitchen and storage areas.
- Performs other duties as assigned.

QUALIFICATIONS AND EDUCATION REQUIREMENTS:

*NOTE: For some jobs, you may be required to provide validated educational documentation.

Education/Certifications:

- High School diploma,
- Completion of any culinary program will be an asset
- Current and up-to-date WHIMS, First Aid Level I, Food Safe Level I.

Experience:

One to three years of cooking experience with at least one year in Institutional Cooking.

Required Skills/Knowledge:

- Must be fluent in English, both orally and written.
- Is knowledgeable about food preparation and is familiar with kitchen equipment.

Other Requirements

- Willingness to adhere to the Mission Statement and values of The Salvation Army.
- Has the ability to stand for extended periods.

Successful candidates, prior to hiring, may be required to provide:

- Background check consent.
- A clear vulnerable sector screening.
- Clean drivers abstract.
- Completion of our online Armatus Abuse Training and required Health and Safety training.

The Salvation Army will accommodate candidates as required under applicable human rights legislation. If you require a disability-related accommodation during this process, please inform us of your requirements.

We thank all applicants, however, only those candidates to be interviewed will be contacted.

Internal Applicants, please advise your managing supervisor of your intentions prior to submitting your application.

