



huu ay aht

ANCIENT SPIRIT, MODERN MIND

Job Posting

Position: ʔumʔiiqsu siiqiithsi (Oomiiqsu Cook)

Permanent Full Time: 37.5 hours per week, 8:30 – 4 pm Monday to Friday

Location: Oomiiqsu (Port Alberni)

Salary: \$25/hour

Authority Relationship: Reports Directly to the Manager of ʔumʔiiqsu (Oomiiqsu) Child Care Centre

ʔumʔiiqsu (Oomiiqsu) is an innovative and culturally centered home providing wrap-around support for mothers and their children, ages 12 and under. Our licensed Child Care Centre is an integral part of ʔumʔiiqsu (Oomiiqsu) services.

Our siiqiithsi (cook) plays a crucial role in providing nutritious meals, promoting healthy eating habits, and ensuring the safety and well-being of the children, mothers and staff in our Child Care Centre.

At ʔumʔiiqsu (Oomiiqsu), we acknowledge that true wealth is having access to traditional First Nations foods, along with the knowledge of how to gather, prepare, preserve, and serve them. Food values and food traditions are a living legacy that link us to past, present and future generations. This position requires a blend of culinary skills an understanding of nutritional guidelines and Indigenous Foods to create menus that cater to the dietary needs and preferences of children.

Responsibilities:

- Prepare nutritious meals and snacks for children, mothers and staff of various ages, adhering to dietary restrictions and allergies.
- Maintain a clean and sanitary kitchen, including washing dishes, sanitizing surfaces, and managing waste according to health codes.
- Monitors, adheres to, and provides feedback on food budget.
- Create menus, order sheet, maintain inventory kitchen supplies and food, ensuring fresh ingredients are always available while minimizing waste.
- Design a rotating menu that meets the nutritional guidelines for children, mothers and staff and accommodates seasonal availability of ingredients with attention to traditional foods.
- Engage with children during mealtimes to encourage healthy eating habits and monitor their food intake and preferences.
- Coordinate with childcare staff to schedule meal and snack times that align with the daily routine and activities.

- Implement safety protocols for food preparation, storage, and handling to prevent foodborne illnesses.
- Participate in staff meetings to discuss children's nutritional needs, feedback on meals, and suggestions for menu adjustments.
- Other duties as assigned by Oomiiqsu Child Care Centre Manager

Operational Requirements:

- Food Handler Certification
- Food Safe levels 1 & 2
- Criminal Records Check
- Successful background checks, including employment verification and reference checks.

Skills:

- Ability to prepare large quantities of food in an organized and timely manner.
- Excellent written and verbal communication skills
- Ability to plan and organize tasks.
- Ability to follow instructions and be flexible and adaptable in the work environment.
- Ability to work independently and as a team member.
- Excellent interpersonal skills

Education and Experience Requirements:

- High School Diploma or equivalent
- Experience working with Indigenous people and knowledge of HUU-ay-aht First Nations and Nuu-chah-nulth culture.
- Knowledge of traditional Nuu-chah-nulth foods: gathering, preparation, preservation and serving (preferred)
- Knowledge of Canada's Food Guide [Food guide snapshot - Canada's Food Guide](#)
- Knowledge of Canada's Food Guide - First Nations, Inuit and Métis [Eating Well with Canada's Food Guide - First Nations, Inuit and Métis - Canada.ca](#)
- Responsible Adult Certification (preferred)

We thank all applicants for their interest in this position; however, only those candidates selected for an interview will be contacted. Please email your covering letter & resume to HR@huyuayht.org by fax 250-728-1222. Please quote Oomiiqsu Cook Job Posting. Closing date for this position is September 18, 2024 at 4:00 pm.