Native Child and Family Services of Toronto

Native Child and Family Services of Toronto is an Indigenous, community controlled multi-service agency. Our mission is to provide support, ensure safety and enhance the quality of life for Indigenous families, children, and youth within the greater Toronto area. Our agency works within a holistic framework, which builds on individual and family strengths, and engages clients as partners in identifying issues and their solutions.

Cook

Classification:	Regular Full-Time	Location:	222 Carlton Street
Hours:	35 hrs/wk.	Range:	$38,855-$63,372

NCFST is committed to staffing a workforce representative of the Indigenous population we serve. We encourage First Nations, Metis and Inuit applicants to apply and to please self-identify in their cover letter.

Mdewgaan Lodge (mi-day-gaan / medicine lodge) will serve Indigenous women with young children who are struggling with addiction issues and mental health challenges related to complex trauma and poverty, and who are either homeless, precariously housed, or at risk of homelessness. The program will stem the flow of children into child welfare, breaking down historical cycles, and addressing the overrepresentation of Indigenous children in the child welfare system. Our services are trauma-informed and holistic, utilizing Traditional Healing, Traditional Counselling, and Land-based Cultural Programming combined with mainstream clinical interventions.

Main Responsibilities

Under the direction of the Supervisor, Mdewgaan Lodge this position will:

- Collaborate with program staff to determine menus, quantity of food required and the preparation of the meals for various program participants
- Order and/or shop for food that is locally sourced and organic, if possible
- Place orders with food vendors, receive and check the food delivery for accuracy and completeness.
- Administer proper storage and preservation of food ordered
- Plan menus within a limited budget and prepare the meals as required maintaining integrity of the food program and nutritional content of meals
- Manage all aspects of the kitchen including food storage, food distribution, inventory control/replenishment and overall safety and cleanliness of the kitchen(s) and food storage areas in compliance with Public Health Standards
- Facilitate workshops specific to nutritional, traditional and healthy food choices
- Please be advised that this position requires flexibility and the ability to work evenings and weekends

Qualifications

- Food Handling Certification is required.
- Post-secondary education in food services or equivalent combination of education and experience.
- Excellent knowledge of food handling and preparation required.
- Must be able to pass a Police Records Check
- First Aid/CPR certification
- Possess initiative and respect for confidentiality
- High level of literacy in Indigenous culture[s], and knowledge of traditional foods.
- Excellent organizational and communication skills
- Ability to prioritize and organize multiple demands
- Computer skills for data management.

If you are interested in this job opportunity, please apply by email on or before **May 16, 2019 to** hrncfst@nativechild.org quoting reference number **#19-05-03.**

We are dedicated to providing a barrier-free work environment in accordance with the Accessibility for Ontarians with Disabilities Act and the Ontario Human Rights Code. As such, NCFST will make accommodations available to applicants with disabilities upon request during the recruitment process.

We thank you for your interest, however, only those applicants selected for an interview will be contacted.