

POSITION PURPOSE

In accordance with the Child Care and Early Years Act, the Cook is responsible to ensure the ECC is provided with quality meals that are appropriate for the operation of the MCFN Child Care Programs; based on a 7.5 hour work day by:

• Preparing written meal plans according to Canada's Food Guide, implementing the meal plans, with proper cleaning and maintenance of equipment utilized for food preparation.

QUALIFICATIONS

Education and Experience

• High school diploma or equivalent plus 2 years' experience in the food industry

Knowledge

- Knowledge of Canada's Food Guide
- Be familiar with regulations regarding food service for day care setting

Skills/Abilities

- Caring attitude towards children
- Able to lift up to 50 lbs., walking, reaching, bending and standing for long periods of time
- Ability to work cooperatively with other staff and management

Other Requirements

- Current (within one year) Certificate in Safe Food Handler's Course
- Must provide up-to-date immunization records, or a letter stating exemption on grounds of religion, conscience or medical recommendation.
- Must have a current (within 12 months) satisfactory result from a Criminal Record Check including a vulnerable sector check.
- Must provide a current Health Assessment signed by a Healthcare Practitioner.
- Current Standard First Aid and Infant Child CPR Certificate Level C, from a WSIB recognized organization.

Assets

• WHMIS Training

Hourly Rate : \$ 16.90-\$23.49/hour - depending on experience

Please submit your cover letter and resume to:

The Mississaugas of the Credit First Nation Attention: Personnel Committee 2789 Mississauga Road, Hagersville, ON NOA 1HO

Applications will also be accepted at the email address listed below. A detailed job description is available at the Administration Office, or by email at <u>stephanie.laforme@mncfn.ca</u>

Miigwech to all who apply.