



EMPLOYMENT OPPORTUNITY

CHEF

Position: Chef (30 hours /per week)

Hours of work: Friday, Saturday and Sunday (full days)

Summary:

Nimkee Nupigawagan Healing Centre is hiring a 2nd Chef to start as soon as possible. We are looking for at least two years in a restaurant environment and a desire to thrive in a busy kitchen with a great responsibility to be in charge of work area and menu. This highly motivated, friendly person who supports youth wellbeing will make sure the kitchen is well organized at all times. Of the utmost importance is making sure that the food is prepared tastefully and this is accomplished by regularly surveying participants and staff for quality purposes. Traditional Indigenous foods may be available and/or for future learning. The Chef works under the HR and Operations Manager. We are looking for an individual to assume responsibilities right away.

Essential Duties and Responsibilities:

- Make sure that kitchen safety measures are met and that sanitation practices are carried out, according to standards set by Ministry.
- Create new methods, and recipes in preparation of meals- to be provided with autonomy in food choices.
- Create menus that are appetizing and consider seasonal items and preparation.
- Maintain work schedule as directed by Operations Manager.
- Make sure that meals are prepared and served to participants according to schedule, being flexible in role to modified needs.
- Assist in monitoring and maintaining stock levels so as to place orders for supplies.
- Create own menu for own work that tends to suit the nutritional needs of participants.
- Inform Operations Manager of menu for weekends and order necessary ingredients.
- Budget for food and oversee with HR and Operations Manager
- Attend and participate in staff and Impact Team meetings
- Keep immediate supervisor informed of activities and any issues that may arise
- Participate in training, including cultural competence training

Other:

1. Assist in upholding and adhering to policies and procedures.
2. Assume responsibility for his/her/their continuing professional growth and development.
3. Adhere to The Code of Ethics of Nimkee Nupigawagan Healing Centre and any professional body.
4. Seek assistance should emergencies arise.
5. Represent NNHC in a positive manner.
6. Perform other duties as assigned.

Qualifications:

- Positive personality and evidence of being a team player.
- Culinary Certificate or diploma and at least two years experience.
- Cooking (preferred) in a restaurant environment preferred.
- Safe Food Handler Certification (preferred)

- Diploma or Certificate in Culinary or Culinary Techniques.
- Exceptional detail and pride in work.

Rate of Pay:

\$23.50/per hour to start and \$24.00 once passed probationary period.

Benefits:

- OMERs Pension
- 100% Benefit coverage
- Ability to commute/relocate or plan to relocate before starting work (required) to the Chippewas of the Thames First Nation. An allowance may be provided for relocation.

OTHER CONSIDERATIONS

Nimkee Nupigawagan Healing Centre focuses on Indigenous traditional healing modalities. Employees are expected to be involved in traditional ceremonial and cultural activities to support our participants healing. Employees must be able to participate in ceremonies including smudging, sweat lodge, healing circles, and other ceremonies as a condition of employment.

ACCESSIBILITY AND ACCOMMODATION

If you require a specific accommodation because of a disability or a medical need, please reach out to the HR and Operations Manager for arrangements.

Please send resume, cover letter, and copies of credentials and any letters of recommendation to

Kristin McKenna, Human Resources and Operations Manager
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