

Cook

The Clear Hills Youth Treatment Centre (CHYTC) is a distinctive healing and treatment program based on First Nation culture, ceremony, traditions, songs, and land-based teachings. The Clear Hills Youth Treatment Centre follows a wholistic, client-centered, needs-based approach, celebrating inclusion, identity, and diversity. Reporting to the Executive Director, the full-time Cook is a skilled and compassionate culinary professional who takes pride in providing nutritious and delicious meals to the youth. They take into consideration dietary restrictions and individual preferences, ensuring that each meal meets the nutritional needs and tastes of the youth. With a warm and friendly demeanor, the cook fosters a sense of community by engaging with the youth and incorporating their feedback into ordering of supplies and menu planning. Their dedication to creating wholesome, comforting meals plays a crucial role in enhancing the youth's overall well-being and enjoyment during their stay.

Tapwehtamowin (Belief in Self) is the core of Clear Hills Youth Treatment Centre Philosophy

WORK LOCATION:

Clear Hills Youth Treatment Centre in Horse Lake Territory

QUALIFICATIONS:

- 2 or more years related experience working as a cook in an industrial kitchen.
- Ability to work independently or as part of a team to ensure smooth meal service.
- Bring energy and organization to cook nutritious and appetizing meals for up to 15 youth at a time.
- Experience following established recipes, dietary and allergy guidelines.
- Ensure proper portioning and serving of meals to maintain consistency and control food costs.
- Monitor and maintain the cleanliness and organization of the kitchen, including equipment and workspaces.
- Ability to manage food inventory, ordering, and rotation to minimize waste.
- Have high standards of food safety and sanitation to ensure compliance with health regulations.
- Can create a positive and respectful environment by engaging with the youth and listening to their feedback.
- Experience planning special events and themed meals to create enjoyable dining experiences for the youth.
- Current on culinary trends, industry best practices, and new recipes to enhance meal offerings.
- Ability to stand for long periods, bend, twist, walk and lift up to 30lbs.
- Possess an understanding of the dynamics and demographics of the community; and
- Knowledge or willingness to learn about Trauma Informed Care and First Nations Wellness practices.

REQUIREMENTS

- Provide proof of credentials;
- Implement and abide by the policy and procedures of the Clear Hills Youth Treatment Centre; and
- Possess a valid driver's license, clear driver's abstract and access to a reliable vehicle.

Interested applicants are to email resumes with:

- Cover letter and resume, including your Spirit Name, if you have been gifted one;
- Current (within 6 months) Clear Intervention Record Check;
- Current (within 6 months) Clear Criminal Record Check; and
- 3 references (at least 1 reference from previous employer).

Additional Information on the Cook Position is available upon request at the email below:

Attention: Denise Horseman, Executive Director, Clear Hills Youth Treatment Centre executivedirector@clearhillsyouthtreatmentcenter.ca

Application Deadline: Until Filled
INCOMPLETE APPLICATIONS WILL NOT BE CONSIDERED

Thank you for your interest, however, only those who are selected for an interview will be contacted.