



Out of this World
cafe & catering

Title: Café & Catering Business Manager

Compensation: \$52,367.52 plus comprehensive benefits

Type: Full-Time Contract, Unionized, Strong possibility of permanency

Hours of Work: Normally 7:30am – 3:30pm with a half hour lunch break. Slightly negotiable with the possibility of variation due to business requirements.

Working for Change is a grassroots Social Justice organization that believes strongly in the wisdom, value and skills of people with lived experience of mental health, addiction, homelessness, trauma, newcomer/refugee challenges, and many other barriers.

Working for Change serves as the umbrella organization for several social enterprises - businesses that create training and employment opportunities for low-income and marginalized individuals. We operate using business principles while focussing on the social impact of employment. By selling goods and services we invest the money we make back into our business and programming, allowing us to tackle social issues, improve people's lives, and support communities. We also advocate for social change, offer leadership and pre-employment training programs, and run a speakers' bureau.

We are seeking a Business Manager to lead the operations of the Out of This World Grill, a food services social enterprise that employs people with lived experience of mental health challenges; substance use issues; homelessness; gendered violence; and / or refugee challenges. The Grill is located within the Centre for Addiction and Mental Health (CAMH) at the 1001 Queen Street West location. The business operates a café that serves staff and residents of CAMH along with handling external catering requests.

Requirements:

- You must be fully vaccinated (2 weeks since your second dose) against COVID-19 to be considered for the position.
- Lived experience and applied understanding of mental health challenges; substance use issues; homelessness; gendered violence; and / or refugee challenges.

Responsibilities:

- Creating menus, standard recipes, and specials for the retail food service and catering operations;
- Receiving and coordinating external catering orders;
- Maintaining positive and professional relationships with customers and suppliers;
- Overseeing and participating in the preparation of food;
- Overseeing ordering of food and supplies for the site and monitoring costs;
- Conducting inventory reporting once per month;
- Scheduling and managing staff for all operations (front and back of house);
- Providing training and support for staff with lived experience;
- Maintaining team-oriented, positive and professional relationships with other Out of This World site managers as well as CAMH staff;



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- Ensuring compliance with municipal regulations for Food Safety and workplace Health and Safety within the Grill;
- Other related duties as assigned.

Qualifications

- 5+ years' experience in food service management;
- Current Food Safety Certification (or previously held and willing to renew);
- Superior skills in human resource management, ability to manage a diverse team;
- Formal culinary training/post-secondary education or equivalent experience;
- Excellent communication skills;
- Experience cooking in a fast-paced kitchen environment;
- Time-management, organizational, administrative and problem-solving skills;
- Knowledge of Microsoft Office / computer skills an asset;
- Driver's license an asset.

WfC is an employer committed to equity and we will be prioritizing applicants from equity-deserving groups including Indigenous, Black and People of Color.

Please email resumes to:

Matthew Neill
Director of Food Services
matthew@workingforchange.ca