



A HOME, A JOB, A FRIEND AND SOCIAL CHANGE

Title: **Kitchen Manager** (FT/Unionized)

Compensation: **\$44,306.57 per year plus full benefits** as per collective agreement. 4 weeks' vacation, 3 personal days + 18 sick days, **\$5,000** signing bonus upon completion of continuous 12-month employment.

Hours of Work: **7.5 hours a day, 37.5 hours per week**, shifts vary between Monday to Sunday from 6:00 am to 8:00 pm. The sites will be operational 365 days of the year, serving 3 meals a day and snacks. **Must be available to work weekends and statutory holidays.**

Work Location: Raging Spoon Catering Company sites- located at 629 Adelaide Street West (Primary Location) and 1658 Queen Street West, Toronto.

Requirements:

- Lived experience and applied understanding of mental health challenges; substance use; trauma; homelessness; gender-based violence; incarceration/conflict with the law, disability, and / or refugee challenges. **WFC is a lived experience-based organization that only employs “survivors” or people with one of the above lived/living experiences.**

Responsibilities:

- Ensuring the production of high-quality food for customers and maintaining positive and professional relationships with partners/clients, customers and occupants.
- Responding to concerns and complaints of food service operations, implementing corrective action plans
- Onboarding, training and coaching of hourly staff that require continuous employment support.
- Effectively managing the performance of hourly staff that require continuous employment support.
- Ensuring compliance with health and safety regulations and food safety practices.
- Ensuring compliance with Working for Change policies and procedures.

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- Developing menus and costings in partnership with the Business and/or Kitchen Manager.
- Ordering and inventory management.
- Ensuring all equipment is up to operational standards.
- Supervising of daily production and food waste, with strategies to maintain efficiencies
- Implementing promotional campaigns as directed by management.
- Active participation in the organization goals and mission of Working for Change
- Other related duties as assigned.

Qualifications and Skills:

- 5+ years' experience in kitchen operations in a catering setting, with experience in City Housing, Shelters or Community kitchen as a strong asset.
- Ability to build rotational menus, costing and implement successful production in partnership with the Business and/or Kitchen Manager.
- Must have experience in cooking a diverse menu including breakfast, lunch and dinner.
- Current Advanced Food Safety Certification.
- Excellent communication skills, team spirited and supportive.
- Time-management, organizational, administrative and problem-solving skills.
- Formal culinary training is an asset.
- Knowledge of Microsoft Office and basic computer skills.
- Experience with catering and menu software platforms is an asset.
- Canadian Driver's License is an asset.

Working for Change is an employer committed to equity and we will be prioritizing applicants from equity entitled groups including but not limited to Indigenous, Black and People of Color, 2SLGBTQIA, People with Disabilities, etc. **Please ensure you enclose a cover letter along with your resume that speaks in general terms about your lived experience and the skills that make you suitable for this role.**

To apply, please email resumes with subject line "Kitchen Manager Application" to:

Nicolette Felix, Director of Social Enterprise

nicolette@workingforchange.ca

No phone calls please.

Application Deadline: Ongoing