



A HOME, A JOB, A FRIEND AND SOCIAL CHANGE

Kitchen Manager – Raging Spoon Catering Company (Full-Time/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-months of employment
- Mental health and wellness benefits starting at \$2,750
- Paid training opportunities
- Uniforms supplied

Hours of Work: 37.5 hours per week, with shifts scheduled Monday to Sunday between 6:00 am and 8:00 pm. Must be available for weekends and statutory holidays.

Work Location: Raging Spoon Catering Company sites – 629 Adelaide Street West and 1658 Queen Street West, Toronto.

About Working for Change

Working for Change is a supportive employment organization that creates meaningful work opportunities for individuals with lived experience of mental health challenges, substance use, trauma, homelessness, gender-based violence, incarceration, disability, and/or refugee experiences. We are committed to fostering professional growth and providing workplace support, training, and development opportunities to help employees build the skills they need to thrive in this role.

Requirements

Lived experience and applied understanding of one or more of the following: mental health challenges, substance use, trauma, homelessness, gender-based violence, incarceration/conflict with the law, disability, and/or newcomer/refugee experiences.

Key Responsibilities

- Oversee daily kitchen and food service operations to ensure quality, efficiency, and customer satisfaction.
- Support, supervise, and develop staff through training, coaching, and performance management.
- Maintain health, safety, and food service compliance standards.
- Assist with menu planning, food costing, ordering, and inventory management.
- Help ensure operational efficiency, equipment readiness, and effective service delivery.
- Contribute to organizational goals and uphold the mission and values of Working for Change.
- Perform other related duties as required.

Qualifications and Skills

- 3+ years' experience in kitchen, catering, and/or food service operations.
- Leadership or supervisory experience in a team environment.
- Knowledge of food safety practices (Advanced Food Safety Certification preferred – can support to obtain)
- Strong communication, organizational, and problem-solving skills.
- Experience with rotational menu planning, food production and preparation, and operational coordination
- Basic computer skills required.
- Formal culinary training, catering software knowledge, or a driver's license are considered assets.

Working for Change is committed to equity and prioritizes applicants from equity-entitled groups, including but not limited to Indigenous, Black, and racialized communities, 2SLGBTQIA+ individuals, and people with disabilities.

To Apply:

Email with subject line "Kitchen Manager Application" to Nicolette Felix, Director of Social Enterprise - nicolette@workingforchange.ca

Please include 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

Application deadline: Ongoing