



Job Opportunity – Cook

Part-time – 18 hours per week

Pay Rate: \$20.00 per hour

Reports to: Coordinator Life and Hope Seniors Program

Posting Date: May 1, 2024

Closing Date: May 24, 2024

Who We Are:

Abrigo Centre is a charitable, not-for-profit, United Way Anchor Agency, located in west-central Toronto. We are an innovative organization delivering a variety of social services with a foundation in Violence Against Women services as well as programming for Seniors, Youth, Information & Referral Services. Working from a trauma informed, anti-racist/anti-oppression framework, the Abrigo Centre team is responsive to client and community needs with a focus on client and community strengths, resilience and empowerment. As an agency working towards the elimination of gender-based violence, we are committed through our mission, vision and service provision to continually work towards the elimination of abuse and breaking the cycle of violence.

Position Summary

Abrigo Centre's Cook will work three days a week (Tuesday, Wednesday, Thursday) from 9:00 a.m. to 3:00 p.m. curating, preparing and delivering nutritious lunch meals to Abrigo clients in the Life and Hope seniors' program. As an experienced cook or chef preparing Portuguese-inspired meals, this position will provide lunch to up to 60 clients each day and oversee a team of experienced volunteers who will support the Cook daily in this new role. The Life and Hope seniors program Cook will help establish a weekly menu and make suggestions on what to purchase to execute that menu. The Cook will ensure that the kitchen is clean and meets all food and City of Toronto health and safety guidelines. This position will work closely with the Life and Hope program team to ensure all meals delivered are healthy, nutritious and meeting the needs of our clients.

Key Responsibilities

- Own an extensive knowledge of a variety of Portuguese-based cuisine
- Create and prepare hot, nutritious lunch meals and desserts for 40 to 60 seniors on Tuesdays, Wednesdays, Thursdays with the support of a team of volunteers who are clients in the seniors' program
- Plate and serve daily meals
- Clean up after meal service
- Oversee the work of the volunteers assigned to assist with meal preparation
- Ability to converse in Portuguese with seniors group members
- Support creation of weekly menus and grocery lists

- Control relevant inventory and make timely recommendations
- Participates in agency special events/projects if required

Skills and Qualifications

- High school diploma or equivalent
- Knowledge of food preparation, handling and health and safety procedures
- Owner of a valid Food Handling Certificate
- Experience working as a Cook or Chef in a restaurant or commercial kitchen
- Verbal and written communication skills in both Portuguese and English

How to apply:

Send your cover letter and resume by email with **Cook** in the Subject line by Friday, May 24, 2024 to: Hiring Committee, Abrigo Centre, at info@abrigo.ca.

The Abrigo Centre is committed to employment equity. Abrigo hires on the basis of merit and is strongly committed to equity, inclusion and diversity within its community. We especially welcome applications from members of racialized groups, persons with disabilities, all religions, persons of diverse sexual orientations and gender identities and others with the skills and knowledge to productively engage with our diverse community.

Note: This search will remain open until a successful candidate is selected. Abrigo thanks all who submit their resume, however only candidates selected for an interview will be contacted.