



**YMCA of Central
East Ontario**



CHILD CARE COOK

Position: Salaried Child Care Cook

Location: Peterborough

Schedule: Mon – Fri
37.5 hours/week

Closing Date: July 5th 2024

To work for the YMCA of Central East Ontario is to:

- Work in a diverse and socially inclusive environment
- Help create meaningful opportunities that impact the lives of individuals
- Help increase the health of our communities
- Feel appreciated as an individual
- Work in an environment where you can make a meaningful contribution
- Have work-life balance and a family friendly environment to help you balance your personal and work commitments
- Make a difference in your community

You can accomplish all of this while having fun in a challenging and dynamic atmosphere!

The YMCA of Central East Ontario is a charity dedicated to strengthening the foundations of community by being a recognized leader and valued partner in the development of healthy communities. This position requires a commitment to the Y mission and core values of caring, honesty, inclusiveness, respect, responsibility, which form the foundations of all Y programs and services.

What You Will Do:

The Childcare Cook is responsible for the planning, organization, purchasing and preparation of the daily snacks and lunches for the assigned Child Care Program areas in accordance with the Ministry of Education and the Ministry of Health.

Specific Responsibilities Include:

Program, Food Preparation and Sanitation:

- Daily planning, preparation and delivery of wholesome and nutritious foods prepared according to the Health Regulations, CCEYA and Canada's Food Guide in consultation with the Supervisor.
- Plan a 3 week menu rotation ensuring adequate variety, adherence to allergy/diet restrictions of children and ensuring that all preparation is peanut free and other allergens as needed.
- Work with families with special dietary requests. Supply special dietary meals if necessary, taking children's allergies and special parental direction into consideration. Information to be posted in kitchen.
- Prepare one hot lunch and two snacks per day following the three week menu.
- Responsible for purchasing of food and supplies needed for food preparation/serving and ensuring that budgets are adhered to.
- Handle food and dishes in accordance to the Ministry of Health Regulations.
- Cleaning and sanitizing of kitchen equipment daily.
- Clean and sanitize cupboards, fridge and food storage areas on a weekly basis or more often if necessary.
- Maintain all health and safety requirements.
- Ensure that the center is exceeding all cleaning standards and is well maintained.
- Maintain a safe and clean work environment.
- May be asked to be in ratio with children within the program

Administration:

- Occasional use of computers for administrative purposes (typing menus, placing grocery orders).
- Daily records of food serving and refrigeration temperature logs are to be completed.

General:

- Act as a professional role model for children, volunteers, students and fellow staff members.
- Participate in all YMCA trainings, workshops, meetings and childcare events.
- Demonstrate strong support and commitment to the mission and core values of the YMCA of Central East Ontario and the YMCA in Canada.
- Establish rapport and maintain effective relationship building behaviors with staff and members.
- Demonstrate strong support and commitment to community activities, representing the YMCA in a professional manner.
- Work to maintain active and effective communication and information networks within the centre and community agencies working with individual children and families regarding nutritional needs and diet.
- Develop positive relationships and collaborative partnerships with parents.
- Other duties as assigned by the V.P of Child Care/Supervisor.

What you will bring to the position:

- Clear Vulnerable Sector Check
- Current First Aid and CPR Level C
- Safe Food Handler Certificate
- Secondary Education Diploma
- Vehicle/transportation-picking up groceries
- Operation of Food Services equipment i.e. oven, stove, cooking appliances
- Well-developed interpersonal and relationship building skills
- Ability to establish rapport and excellent communication with members including children, parents, staff, volunteers, other community agencies and volunteers.
- Must have knowledge of children's nutritional requirements according to Canada's Food Guide, MEDU and the Ministry of Health legislation.
- A minimum of 2 years' experience in the food preparation industry
- Experience in food preparation/serving
- Prior experience working with children an asset

How to Apply:

All interested candidates are to submit a resume to:

Crystal Read

Regional Supervisor of Child Care

Crystal.read@ceo.ymca.ca

Applications will be received until July 5th 2024

We appreciate your interest in a career opportunity with the YMCA of Central East Ontario. Please note that with the high amount of applicants, only those selected for an interview will be contacted.

The YMCA of Central East Ontario is committed to an environment that is barrier free; if you require accommodation during the hiring process, please inform us in advance so that we can arrange reasonable and appropriate accommodation. The YMCA of Central East Ontario values the diversity of people and communities and is committed to excellence and inclusion in our Association.