



*The road to recovery starts here.*

## Careers at Renascent:

Cook / Head Cook

Permanent Position

## Application Deadline:

August 23<sup>rd</sup>, 2019

### About Renascent:

Renascent is an accredited leader in the addiction treatment field, with a legacy of serving people impacted by substance addiction for nearly 50 years. As a charitable health care organization, Renascent is committed to the values of compassion, respect, and empathy, as well as evidenced-based approaches and continuous improvement. Renascent addiction treatment programs provide person-centred care within an abstinence-based model, integrating 12 step facilitation with current best practice clinical approaches. Due to the impact of addiction on families, specialized programs and support are also offered for family members, including children. In addition to providing treatment, Renascent actively engages communities through the Renascent Foundation to raise awareness, funds and resources for the treatment and prevention of addiction.

### About the positions:

Reporting to the House Manager (Munro Treatment Centre), the Cook / Head Cook is an integral part of the house, responsible for preparing nutritious and attractive meals that support the health, well being and recovery of our clients.

### Cook:

#### Key Responsibilities:

- Works on own to prepare nutritious and appealing meals for approximately 25-30 clients and up to 10 staff members/volunteers, on a daily basis
- Responsible for breakfast, lunch and dinner meals and the preparation of nutritious snacks as required
- Maintains a sanitary and orderly kitchen and report shortages, missing utensils and equipment in need of repair to the House Manager on a timely basis
- Ensures the security of consumables. The pantry is considered off limits to all guests. Therefore, cooks are responsible for the dispensing of items such as milk, ensuring that all other items required for set-up of tables before meals are available to the guests

### Qualifications, Skills and Experience:

- Demonstrated experience with cooking in a residential setting
- Good knowledge of food preparation and storage
- Good knowledge of cleaning/chemical storage
- Organizational skills with the ability to properly manage the kitchen under the direction of the House Manager
- Interpersonal skills including the ability to work cooperatively with all staff members
- A high level of sensitivity and confidentiality with regard to our clients

### Education/Qualifications:

- Must have the required skills in food preparation
- Must have a minimum of one to three years of experience in the food services industry
- A certificate in Food Preparation from a community college is an asset

### Working Schedule:

- Rotating shifts which include Saturdays and Sundays; 4 - 10.5 hours shifts one week; 3 – 10.5 hours shifts the following week for a total of 73.5 hours every two weeks
- It is expected that our cooks will cooperate with special events/functions

### Head Cook:

#### Role & Responsibilities:

- Oversees menu; makes suggestions for new menu items as required
- Responsible for ordering of food and food-related items; work within a budget to ensure Renascent provides healthy, but reasonably priced food to clients and staff
- Works on own to prepare nutritious and appealing meals for approximately 25-30 clients and up to 10 staff members, on a daily basis
- Responsible for breakfast, lunch and dinner meals and the preparation of nutritious snacks
- Maintains a sanitary and orderly kitchen and report shortages, missing utensils and equipment in need of repair to the House Manager on a timely basis
- Ensures the security of and dispensing of consumables.
- Ensures items required for set-up of tables are complete before meals are available to the guests
- Works with other cooks to ensure food ordering takes place while on vacation

- Train relief cooks as required

Qualifications:

- Must have a minimum of one to three years of experience in the food services industry
- Certification in Food Preparation from a community college is an asset
- Demonstrated experience with cooking in a residential setting
- Good knowledge of food preparation and storage
- Good knowledge of cleaning/chemical storage
- Organizational skills with the ability to properly manage the kitchen under the direction of the House Manager
- Interpersonal skills including the ability to work cooperatively with all staff members
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- It is expected that our cooks will cooperate with special events/functions.

Submitting an Application:

Interested applicants are invited to apply on or before August 23<sup>rd</sup>, 2019. Including a cover letter in your application package is strongly encouraged.

Contact email address: [saustin@renascent.ca](mailto:saustin@renascent.ca)

Renascent wishes to thank all individuals who apply for this position, however, only applicants who are selected for an interview will be contacted.

Renascent is committed to creating a diverse environment  
and is proud to be an equal opportunity employer.