



**WE ARE HIRING FOR A COOK
for our Sheshatshiu & Natuashish Schools
1 POSITION
FULL-TIME TILL JUNE, 2025**

The Cook will play a vital role in the school nutrition program offered within our schools breakfast and lunch program. Will oversee and delegate cooking services, individually or to a member of a crew.

KEY RESPONSIBILITIES:

- Prepares high quality meals and bakery items by following standardized quantity recipes according to production schedule (menu) and established food safety guidelines.
- Preparation of meals that might require low sodium, low fat, gluten free, diabetic, etc.) and texture modified (diced, minced, blended, etc.) meals for special diets as per nutritional guidelines and standards.
- Participates in menu selection and co-ordinates meal planning by assessing specific requirements such as production quantity, meal types and texture; prepares and stores food items in accordance with safe food handling practices.
- Operates a variety of cooking equipment such as meat slicers, choppers, convection and conventional oven, blenders, steamers, blast chillers, fryers, etc.
- Monitors and records food temperatures for cooking, hot holding and all other food storage according to food safety guidelines.
- Serves meals on the belt line ensuring correct portion control and diet type.
- Monitors inventory and food storage practices.
- Orders products/food from local sources.
- Monitors food wastage and prepares utilization reports if needed.
- Cleans and sanitizes equipment, utensils and kitchen area to prevent food borne illnesses and cross-contamination.
- Ensures safety and security of the kitchen.
- Supervise lower level cooks or kitchen staff. Trains new employees and apprenticeship cooks.
- Prepares and serves food for special catered functions or groups.
- Coordinates maintenance and repair of equipment.
- Ability to follow basic instructions and work processes, apply established techniques to the completion of activities. Coordinate a range of related work or project activities. Advise others on how to solve a problem.
- Operates a computer in the performance of daily activities.
- Participates in ongoing training, as required.

QUALIFICATIONS:

- Safe Food Handling Practices, Safe Work Practices, Texture and Therapeutic Standards/Guidelines.
- WHMIS, First Aid, National Sanitation Code, Infection Control.
- High School Diploma.
- Journeyperson (Cook) consideration of years of experience.
- Ability to write and speak Innu Aimun is considered an asset.

SALARY: Will be based on qualifications and experience

CLOSING DATE: AUGUST 20, 2024

COMPETITION NUMBER: MINS/SIS-001-2024

Please send resume, references and quote competition number to:

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