

JOB POSTING

Job Title:	Cook	Status:	Casual
Program:	Sequoia, Firth Residences	Start Date:	ASAP
Location:	Abbotsford	Rate Range:	\$24.50-\$26.76
Hours:	Varies	Posting #:	26-SAF-015
Schedule:	Flexible, Monday to Friday, 8:30am-5:00pm	Closing Date:	Open Until Filled

The Elizabeth Fry Society of Greater Vancouver (EFry) is a charitable organization that supports women, girls, and children at risk, involved in or affected by the justice system. Our programs work to break the cycle of poverty, addiction, mental illness, homelessness, and crime.

We are recruiting for a Casual Cook for our Sequoia at Firth Residence Program. Located in Abbotsford, the Sequoia at Firth Residence Program is a provincial specialized substance use treatment program that serves women and gender diverse people with severe and high-risk substance use dependency as a primary concern and who may have co-occurring moderate mental health care needs. The average length of stay will be 3 months, or longer when clinically indicated. The program is strengths-based, trauma-informed, culturally safe, and concurrent disorder capable care delivered through evidence-based therapeutic interventions. The goal of the program is to provide evidence-based treatment, education, and support, through a multidisciplinary team, to reduce problematic substance use, and improve overall health and social wellbeing.

KEY RESPONSIBILITIES:

- Responsible for general food preparation and cooking meals.
- Ensures a high level of quality, cleanliness, and safety in all food preparation in adherence to Environmental Health and Community Care Facilities Licensing Regulations.
- Ensures Food Safe standards are followed at all times.
- Follow dietitian approved meal plans and modified meals to meet individual dietary requirements.

QUALIFICATIONS:

- Graduation from a 12-month recognized cooking program.
- Experience working in a licensed facility would be an asset.
- Excellent communication skills both written and verbal.
- Ability to lift up to 30 lbs.

MANDATORY JOB REQUIREMENTS:

- **Minimum on-call availability of 3 shifts per week.**
- Food Safe Level 1.
- Standard First Aid with CPR-C.
- Evidence of a Tuberculin Skin Test (TST) in compliance with the TB Control Program.
- Doctor's Note of fitness required.
- Valid driver's license (Class 5) with satisfactory driving record.
- **Eligible for Enhanced Reliability Screening (Canadian citizen or permanent resident with**

at least five (5) years of Canadian residency.

- Satisfactory Criminal Record Check, including a Vulnerable Sector Search.

Only candidates who meet the Enhanced Reliability Screening requirements will be considered.

Benefits:

- Flexible scheduling with opportunities to choose shifts that fit your availability
- Opportunity to gain experience across a variety of programs and services, where qualifications are met
- Paid training and orientation to support your success in the role
- Opportunity to build tenure and/or seniority and transition into future permanent or regular positions

EFry is committed to creating an inclusive and equitable environment where all those participating in the organization are valued for their differences. We encourage and welcome applications from all qualified individuals, including applicants from all cultures and backgrounds, racialized communities, indigenous communities, diverse sexual and gender identities, various religious backgrounds, women, and those with disabilities. We are committed to a selection process and work environment that is inclusive and barrier-free. We encourage applicants to self-identify if they wish to do so.

Interested candidates must submit a cover letter and resume to hiring@efry.com with the subject line COOK 26-SAF-015.

We thank all applicants for their interest in this opportunity; however, only those selected for an interview will be contacted.