



Employment Opportunity

Head Cook: Term Position

Blue Quills is currently seeking a self-starting, reliable Head Cook for our Diner. Aligning with the BQ philosophy, vision and mission statements.

Essential duties/responsibilities include but not limited to:

- Experience in cooking for large numbers;
- Experience in cooking for special populations and special diets when needed;
- Responsible for food orders and work within a budget;
- Ability to train and mentor a youth in cooking;
- Responsible to ensure that Alberta Health Standards are being met and liaise with the local Health Inspector when required;
- Overall operation, maintenance and cleanliness of the kitchen throughout the school term;
- Baking of snacks when time allows;
- Ability to cater to meeting requests and large events for the school;
- Ability to prepare reports on youth progress and learning.

Qualification:

- Culinary Arts Diploma
- Must have Food Handling course
- Valid Driver's license
- Able to lift over 50lbs
- 3 year's experience working in an industry kitchen
- Experience working with a youth in a learning environment

Posted May 31/24

Please submit resumes to: Sheila Poitras, email sheilap@bluequills.ca or fax (780)645-5215.

Closing Date: June 14 or open until suitable candidate found.