



<b>Job Title:</b>	Culinary Youth Instructor/Kitchen Manager	<b>Job Category:</b>	Operations
<b>Department/Group:</b>	Culinary Team	<b>Job Code/ Req#:</b>	N/A
<b>Location:</b>	Surrey, BC	<b>Travel Required:</b>	None
<b>Level/Salary Range:</b>	\$40,000 to start	<b>Position Type:</b>	Full-Time
<b>HR Contact:</b>	Bobbi-Rhea Mackie	<b>Date Posted:</b>	June 29, 2020
<b>Will Train Applicant(s):</b>	Orientation provided	<b>Posting Expires:</b>	July 2, 2020
<b>Applications Accepted By:</b>			
<b>EMAIL:</b> BOBBI-RHEA@MACKIESPLACE.COM			
<b>Job Description</b>			
<p><b><i>Culinary Youth Instructor/Kitchen Manager</i></b></p> <p>Want to be a part of an amazing team of people who come to work everyday with purpose?</p> <p>At Mackie's Place our vision is to be a movement motivated by radical love where youth at risk can become healthy individuals with connected families in hope filled communities. Our mission has always been to bridge diverse communities, break down barriers, broaden perspectives, build opportunities and find belonging.</p> <p>Mackie's Place is currently seeking someone who has a passion for food and youth to join our leadership team. We are looking for a motivated individual who is dedicated to food quality and sets high standards for their output. The ideal candidate truly cares about serving their community and has a passion for mentoring youth and making delicious food at the same time.</p> <p>The successful candidate will lead the various kitchen programs in both culinary and administrative tasks and communicate effectively with the leadership team. As we continue to grow the organisation, there will be many opportunities for position advancements. An ideal candidate will have excellent culinary and leadership skills. They will take pride in teaching youth culinary techniques and be responsible for a large roll in the organisation. This position requires a minimum of three years' experience in a fast-paced, professional kitchen. Previous leadership experience is required.</p> <p>Apply now!</p> <p>Job Types: Full-Time</p>			



#### QUALIFICATIONS AND EDUCATION REQUIREMENTS

- Experience in quality food preparation and the operation and care of kitchen equipment
- Keen to learn
- Highly motivated
- Works well both independently and in a team environment
- Organized and skilled in implementing structures and systems
- Experience working with youth
- Food Safe certified level 1 & 2 mandatory (or required immediately upon hiring)
- First Aid Level 1 preferred, but not mandatory

Reviewed By:		Date:	
Approved By:		Date:	
Last Updated By:		Date/Time:	