

## RED DEER DREAM CENTRE SOCIETY

Red Deer Dream Centre Society  
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### RED DEER DREAM CENTRE SOCIETY PHILOSOPHY

The Red Deer Dream Centre Society is a faith-based recovery organization working to change the lives of those men suffering from addictions. Our holistic process of transformation helps individuals to escape the cycle of addiction so that individuals can lead healthier lives. We believe in a multi-phased process of recovery, one that will enable our clients to ultimately become productive and contributing members of society.

### OUR VISION AND MISSION

**VISION:** Every male has the opportunity to recover and live a life free from his addictions to alcohol and/or drugs.

**MISSION:** To provide recovery programs based on Christian values that allows our organization to support men physically, mentally, emotionally, and relationally so that they can achieve a life of freedom from addiction.

### POSITION SUMMARY – COOK

Reporting to the Food Services Manager, this position is responsible helping in all duties pertaining to preparing and cooking food dishes. The individual in this role will develop a detailed understanding of the operations of the kitchen and will take initiative in assisting the team to ensure hygiene and food safety standards are always met.

### ROLES & RESPONSIBILITIES

#### Food Preparation:

- Produce high quality dishes that follow the established menu and standards of the Dream Centre's vision for the kitchen
- Prepare food for service (e.g., chopping vegetables, making salads, preparing soups, etc.)
- Make sure the hygiene and food safety standards are met in all stages of food preparation, starting with the ingredients, and ending with the finished dish
- Clean-up workstations and ensure left over food is contained and sealed and kept properly

#### Kitchen care:

- Serve meals in a timely manner while maintaining high food quality
- Set up and help with catering functions

#### Administration:

- Answer, report and follow food services manager' instructions
- Maintain a positive and professional approach with coworkers and residents
- Other duties as they arise

### QUALIFICATIONS

#### Essential Skills

- Self-starter with organizational skills, including strong problem-solving, and analytical skills; able to manage priorities and workflow.
- Exceptional communication skills - must be in constant communication with the executive chef, as well as with all other kitchen staff, and food providers
- Ability to train kitchen workers, and all other kitchen helpers
- Knowledge in effectively managing and maintaining available food products and ability to be creative in utilizing the food donations received
- Ability to work with minimal supervision, take initiative and be self-motivated
- Acute attention to detail and a commitment to excellence and high standards

#### Required Experience:

- 1-3 years' cooking/ restaurant experience
- Passion to pursue further education or red seal certification

#### Required license or certification:

- Food Safety Handling Certification

- Any additional job specific training can be obtained after time of hire