



Rossbrook House, 658 Ross Avenue in Winnipeg, is hiring for the position of **Nutritionist/Cook**. This is a term position/part-time, possible evenings and weekends.

SUMMARY OF POSITION

- To support in all kitchen operations ensuring healthy and nutritious meals are prepared and served for all participants at Rossbrook House during the weekends and some evenings.
- Collaborate, review and update menu options for participants, ensuring all meals meet food guide requirements.
- Establish guidelines and systems to teach participants basic cooking skills, by working with participants in the kitchen for meal prep and serving of meals.
- Maintain a safe and clean working environment that facilitates a trauma informed space that will contribute to the smooth operations of Rossbrook House.
- The Kitchen Coordinator will work closely with all staff to promote participant safety, empowerment, facilitate change and healing in an environment that is physically and emotionally safe.

ABOUT ROSSBROOK HOUSE

In 1976 Sister Geraldine MacNamara and a group of inner-city young people created Rossbrook House. In the decades since, it continues to be a safe place for children and youth to belong, play, learn and become... Rossbrook House is a drop-in centre for children and youth aged 6 – 24. We are open 365 days a year and 24 hours a day when school is not in session.

Please visit <https://rossbrookhouse.ca/> for more information.

EDUCATION AND EXPERIENCE

- Any combination equivalent to graduation from high school supplemented by completed post-secondary coursework in nutrition, cooking, and food service.
- Minimum of 1 year experience in quantity food preparation, cooking and serving in quantity, preferable in a youth serving agency or non-for profit agency.
- Valid Food Handlers Certificate.
- Ability to teach participants basic cooking skills with a budget, healthy nutritional choices and meal preparation.
- Excellent written, verbal, and interpersonal communication skills.
- Good time management and organizational skills.
- Ability to work under pressure alone, and in a team environment, and be reliable.
- Experience and ability to facilitate and teach youth & children basic cooking skills.

COMPETENCIES

Knowledge in Techniques of Nutrition/Cooking.

Communication Proficiency.

Ethical Conduct.

Collaboration Skills.

Flexibility.

QUALIFICATIONS

- Valid First Aid/CPR certification -or ability to obtain one upon employment.
- Up to date Criminal Record check including Vulnerable Sector.
- Up to date Adult & Child Abuse registry check.

RESPONSIBILITIES WILL INCLUDE

- Collaborating with Kitchen Coordinator in planning, organization, coordination, and implementation of quantity food service operations for youth drop-in centre on weekends.
- Maintaining healthy and safety standards in the kitchen.
- Ensuring that food is stored safely and ensuring proper food distribution to participants reduce wastage.
- Ensuring kitchen is kept at a high standard of cleanliness.
- Maintain relevant documentation.
- Adhere to Rossbrook House policies, procedures, and safety standards; including but not limited to confidentiality policy.
- Operate and maintain a variety of food services appliances and equipment such as a commercial dishwasher, induction stove top, ovens, mixtures, food slicers.
- Review and update menu options for participants on weekends.
- Teaching and facilitation of basic cooking skills, nutrition, and budgeting for food shopping Inventory maintenance.
- Model pro-social behaviour for program participants.

Salary is dependent upon qualifications and experience. Interested applicants are invited to submit their cover letter identifying the position applying for and resume, along with 3 professional references by 4:00pm on September 11, 2024.

To apply, please send your cover letter and resume to hr@rossbrookhouse.ca

Note: A clear Criminal Record Check and Child Abuse Registry Check are required for employment.