



## Job Posting: Relief Chef (On Call)

From our origins as one of Canada's first food banks, The Stop has blossomed into a thriving community hub where neighbours participate in a broad range of programs that provide healthy food, foster social connections, build food skills, and promote civic engagement. The Stop strives to increase access to healthy food in a manner that maintains dignity, builds health and community, and challenges inequality.

The Stop has two locations. At 1884 Davenport Road, we provide frontline services to our community, including a drop-in meal program, healthy food bank, perinatal supports, peer advocacy, good food markets, and community kitchens. The Stop's Green Barn is located inside Artscape Wychwood Barns at 601 Christie Street. It is a sustainable food production and education centre that houses a state-of-the-art greenhouse, a sheltered garden, community bake oven, and compost demonstration centre—along with our year-round Farmers' Market.

The Stop is currently looking to hire **Relief Chefs**. This is an *on-call* position. Depending on availability, Relief Chefs will be called in *as needed* to fill in for a variety of shifts, working with a team of volunteers to deliver high quality, nutritious and fresh meals as part of The Stop's Drop-in community dining program and Market Café.

### Responsibilities:

#### Drop-in Lunch:

- Follow a menu plan to create a meal for 200 community members.
- Lead a team of volunteers in food prep and clean up.
- Oversee kitchen space and dishwashing area.
- Clean, tidy and shut down kitchen space after lunch.

#### Café Prep:

- Follow a menu plan to prep food for Saturday café.
- Lead a team of volunteers in food prep and clean up.
- Set up menu board and café space for service the following day.
- Clean, tidy and shut down the kitchen space after prep.

#### Café Cook:

- Set up Café space and pick up food deliveries from Market Vendors.
- Run the line and prepare food as ordered by customers.
- Run the café with the assistance of the Front of House staff.
- Clean, tidy and shut down kitchen space after service.
- Prepare cash-out and weekly sales summary with Café Front of House staff.

#### All Shifts:

Provide polite and responsive customer service; ensure that service delivery is guided by the Stop's policies and procedures (ie. Anti-Discrimination/Anti-Harassment) and reflects the mission, vision and values of the organization.

**Qualifications:**

- Demonstrated ability to cook large volumes of nutritious and tasty food in a professional kitchen setting.
- Self-motivated and able to work constructively as a member of a team.
- Excellent interpersonal, time management and communication skills.
- Demonstrated knowledge of safe food handling guidelines.
- Experience with customer service and demonstrated ability to work within a diverse community.
- Ability to lift up to 50 pounds, work in a fast-paced environment and be on your feet for several hours a day.
- Food handler's certification.
- Ability to speak a language relevant to the neighbourhood is an asset.

Salary: \$19.85 per hour

Hours: On call (7-hour shifts: 8:00am-3:00pm M-F, 7:00am-2:00pm on Saturdays)

Start date: Immediately

Please submit your **cover letter** and résumé to [jobs@thestop.org](mailto:jobs@thestop.org) attn. Hiring Committee – Relief Chef.

No faxes or phone calls please.

**The Stop Community Food Centre is committed to Employment Equity and encourages applicants from equity seeking groups. We regret that we can only contact considered applicants.**