**Limoges Early Learning Centre**

**Cook**

**Job Posting**

Limoges Early Learning Centre is a new centre opening in the village of Limoges, Ontario.

Recognizing the need for quality early learning programs that families can count on, in our ever-growing community, LELC will strive to deliver just that.

Early learning programs play an important role in meeting the nutritional needs of children. We know that children need the right amount of nutrition in the right amounts in order to grow and develop.

Do you enjoy preparing fun and interesting dishes? Are you a creative cook looking to share your ideas? Would you enjoy spending time with children?

If you are looking to join a fun, supportive team, engaging with children to encourage a healthy attitude towards a wide variety of food, consider joining our team.

Reporting to the Director, the Cook will be responsible for providing daily nutritious snacks and meals for the children in accordance with Canada’s food guide recommendations and directives of the Child Care and Early Years Act (CCEYA).

COMPETENCIES:

• Strong knowledge of Canada’s Food Guide.   
• Qualified experience preparing meals for groups and operating a kitchen.   
• Problem solver and proactive thinker.   
• Effective time-management and multi-tasker.   
• Ability to work both independently and in a team environment.   
• English/French – written and oral.   
• Experience with special dietary restrictions and allergies will be an asset.

JOB DUTIES:

• Establishes and implements a fun, interesting and nutritious menu in accordance with Canada’s Food Guide.  
• Maintains equipment and reports deficiencies.   
• Acts as an appropriate role model.   
• Inventory control, ordering and shopping.   
• Maintains hygiene standards as defined under the Food Premises Act, health guidelines and centre policies in areas associated with food provision.   
• Accommodates and participates in children’s cooking activities and provides opportunities for children to prepare and serve food.   
• Assists in creating an environment that encourages and supports good nutrition and eating habits.   
  
• Prepares meals and snacks in a timely manner, following the daily schedule.   
• Maintains a high level of cleanliness at all times.   
• Recognizes, respects, and responds to diversity within the program.   
• Runs program errands as required to purchase program supplies and equipment within the established budget.   
• Provides food and beverages that incorporate family and cultural preferences.   
• Prepares nutritious snacks for the children using proper food handling techniques and following food restrictions and allergies.   
• Ensures positive, respectful communication.   
• Assists with housekeeping duties including laundry, toy/equipment disinfecting, cleaning and sweeping of program rooms and washrooms.   
• Attends meetings and training as required.   
• Interacts, collaborates and consults effectively with all programs.   
• Functions effectively as a team member.   
• Prepare snacks, meals and arranges room or furniture for lunch and rest periods.   
• Demonstrates flexibility and openness to change.   
• Demonstrates effective problem-solving skills.   
• Maintains a professional appearance, demeanour, and attitude at all times.   
• Maintains a high level of confidentiality in all interactions.   
• Protects the health and safety of others by adopting safe work practices and reporting unsafe conditions immediately.   
  
• Performs other reasonable duties that may be assigned.

QUALIFICATIONS:

• High school diploma.  
• Post-Secondary diploma in food-related discipline preferred.  
• Food Handlers Certificate.  
• Experience in a childcare program; previous experience cooking for Toddlers, Preschool and School Age children will be considered an asset.   
• Adequate energy and ability to meet the physical demands of the job.   
• Valid first aid and CPR level C certification, including infant and child.   
• Satisfactory vulnerable sector check.   
• High level of integrity and work ethic.   
• Expected that staff will participate in professional development opportunities.  
• Must be able to work flexible hours.

WORK CONDITIONS:

• Working in different environments with frequent interruptions.   
• Extended periods of standing.   
• Ability to work within a child-friendly environment.   
• Lifting and carrying moderately heavy items (up to 50lbs).   
• Extensive lifting, bending and stretching.   
• Ability to communicate effectively.   
• Interaction with employees and management.   
• Occasional overtime.   
• Exposure to infectious waste or illnesses.

SALARY AND BENEFITS:

Salary Range:   
$18.00 - $21.00 per hour with increases as per our compensation policy. This position qualifies for our competitive vacation leave (starting at 3 weeks/year), sick leave, and PD Days.

Hours of Work:   
This position is 35 hours per week – Monday to Friday 6:00am – 6:00pm (rotating shifts) Please note that while we appreciate your interest in the position, only applicants who are short listed for an interview will be contacted. Limoges Early Learning Centre is committed to providing a barrier-free work environment in concert with the Accessibility for Ontarians with Disabilities Act and the Ontario Human Rights Code. As such, Limoges Early Learning Centre will make accommodations available to applicants with disabilities upon request during the recruitment process. Limoges Early Learning Centre strives to ensure that its employment practices are free from direct and indirect discrimination and is committed to upholding the human rights of those participating in the hiring process. In pursuit of this commitment, Limoges Early Learning Centre will not condone or tolerate any acts of discrimination or harassment under any of the grounds protected under human rights legislation. This commitment extends to the hiring process and throughout the course of employment.

To apply, please send resume and cover letter to the attention of the Director to [directorlelc2024@gmail.com](mailto:directorlelc2024@gmail.com) before Friday, September 20, 2024 at 5:00PM.