



Manager - Culinary Operations

ORGANIZATION OVERVIEW

Scarborough Food Security Initiative (Feed Scarborough) is a community driven and led charity in South Scarborough focused on Food Insecurity and Poverty in the region. Born out of the 2020 pandemic, Feed Scarborough has three levels of approach to Food Insecurity. The “Urgent Need approach (We run 6 Food Banks, Mobile Soup Kitchens and Covid Vaccine awareness Programmes), The “Long Term Sustainable” approach (We run business incubation programme for our clients, Culinary and Hospitality training programme for Youth, Community Gardens and training on growing sustainable food), The “Systemic” approach (We realize that we can never solve the food insecurity problem without significant policy change. Food is a Human Right in Canada, and we need our governments to uphold the commitment that Canada made over 50 years ago. Currently we serve over 8000 Community Members every week through our programmes.

ROLE OVERVIEW

The Manager of Culinary Programmes will help create and lead the FoodHall TO & Healthy Meal Programme Kitchen and Prepared Food strategy for our organization. This will include the development of community-based partnerships with an emphasis on implementing our innovative problem-solving strategy. The focus of this role will include:

- Manage and operate FLIP Kitchen, FoodHall TO & Supervise the operations of Feed Scarborough's Culinary Centre.
- Plan and execute the Kiosks at the Food Hall & Flip Kitchen.
- Teach and support new food entrepreneurs in the food/restaurant world.
- Manage and schedule volunteers for the FLIP Kitchen & Healthy Meal Programme.
- Teach and educate youth and new Canadians on how to run and operate food business.
- Plan and execute innovative menus based on food donations and budget.
- Support various fund raising and social events of Feed Scarborough.
- Maintain the kitchen and the equipments and keep the kitchen clean and organized.
- Follow Food Safety and HACCP protocols set out by Feed Scarborough
- Maintain proper inventory and order items when needed.
- Develop and support Culinary strategy and future programmes for Feed Scarborough
- Support the launch of Youth Culinary training programme
- Teach the curriculum of the Training Programme
- Work closely with the Executive Director and the team in developing the curriculum for the training programme

KEY SUCCESS FACTORS

- Bachelor's degree or diploma in Culinary Management or related field is recommended.
- Knowledge and experience in managing kitchens and culinary operations.
- Knowledge and experience of Culinary teaching is an asset.
- Tech savvy with a flair for creativity and innovation and design.
- Excellent oral and written communication skills.
- Detail oriented with strong organizational skills.



- A key team player who is willing to support all team members and clients, with a client-centered approach.

We are excited to talk to you about the opportunity to join our team! Please Email your cover letter & resume to : hr@feedscarborough.ca

Application Deadline: As soon as possible

Job Types: Full-time, In person

Salary: \$60,000 per year + Medical & Dental Benefits + 3 weeks vacation

Schedule:

- Typically Tuesday to Saturday (Might be some exception for weekends and late evenings)

Requirements:

- Culinary Experience: 5 years (preferred)
- Canadian Resident or Permanent Resident or Canadian Refugee Status or Open work permit
- Post Secondary Graduate from a Culinary programme preferred.
- Running and Operating own food business is an asset.