

Kitchen Coordinator – Ref. No. 19009

Community Food Centre / Community Health Centre Relief

The Alex: Changing Health. Changing Lives. The Alex Community Health Centre is a not-for-profit organization that is changing how we look at health care in Calgary. Our health, housing and food programs support our most vulnerable neighbours, tackling tough health and social issues head-on. Using a multi-disciplinary team approach, we focus care on assessment, intervention and promotion of all aspects of health. We embrace a model of health care that is accessible, responsive and participatory. In addition to the Community Health Centre, we run a Seniors Health Centre, a Youth Centre, two Mobile Community Health Buses, one Dental Health Bus, four Housing First Programs, a Community Food Centre and Youth Law.

What we do and why we do it:

The Alex knows that to build a community of healthy individuals we need to tackle complex social issues. Together with Community Food Centres Canada, we envision a community where everyone has the means and knowledge necessary to access good, healthy food in a dignified way, and the ability and opportunity to be heard on the food issues that affect them. We envision a robust, diverse economy that sustains farmers and the land, and a social consensus that food is a key determinant of health and public good. The Alex Community Food Centre uses the power of food to bring people together to improve health, belonging, and social justice. www.thealexafc.ca.

The Kitchen Coordinator Relief staff delivers community food programming at The Alex Community Food Centre and The Alex Community Health Centre. The ideal candidate is someone who is passionate about good food—and wants to contribute to ensuring that everyone has access to it. The Relief staff will step in to lead volunteers cooking community meals for 60-200 participants. They will possess strong skills around cooking and nutrition, experience facilitating diverse groups of community members, supervising volunteers, and a desire to use food as a way to build community.

What you will do:

- Manage kitchen organization, cleaning, health and safety
- Deliver menu plan and community meal program following direction from regular staff member
- Cultivate communication, leadership, and food skills amongst program participants and volunteers
- Guest facilitate groups, building a safe and inclusive space for participants and volunteers, following direction from regular staff member
- Supervise and train volunteers to deliver community meal program
- Role model professional behavior and positive communication with participants, volunteers, and partners
- Promote culture of health and safety
- Represent The Alex in the community

What you bring:

- Food Safety Certification
- Diploma in a related field of study (horticulture, culinary, nutrition, social work) an asset
- Two to three of years of experience with large scale food preparation and kitchen management
- Demonstrated ability to plan and prepare healthy, delicious meals for 60-200 people
- Experience working with volunteers and supervisory skills an asset
- Excellent group facilitation, interpersonal, communication and conflict resolution skills
- Demonstrated experience working with marginalized people and people of diverse cultures and abilities in a community-based setting
- Current First Aid/CPR is mandatory
- A class 5 driver's license, \$2,000,000 liability coverage in car insurance, and vehicle are mandatory
- Responsible, being aware of, and following all health and safety, including psychological health and safety, policies and procedures; for protecting their own and others' health and safety at work sites; and, refraining from violence and harassment

How to apply:

If you are as passionate as we are about making a difference in people's lives, please submit your resume to jobs@thealex.ca and be sure to include the job title and reference number in the subject line.

We thank all applicants for their interest, however, only those selected for an interview will be contacted.

For further information about The Alex and its programs, we encourage you to visit our website at www.thealex.ca