https://www.trianglesudbury.ca/en/job/cook/

Cook

Employment Type
Full-time

Base Salary
$ 21

Duration of employment
Permanent

Job Location
4120 Elmview Drive, P3P 1R9, Hanmer, ON, Canada

Working Hours
30-44 hours

Date posted
September 15, 2026

Valid through
30.11.2026

Description

Under the direction of the site's Supervisor, Cooks work collaboratively with Magic Triangle team members to plan and implement a healthy and nutritional menu while following a budget established in coordination with the Site Supervisor. This process is to promote and encourage healthy eating habits for children in our care that last a lifetime.

Cooks plan menus in alignment with Public Health Regulations, Magic Triangle's Philosophy, Policies and Procedures, Paint your Plate: A Toolkit for Ontario Childcare Providers, and Eating Well with Canada's Food Guide.

Responsibilities

- Maintains a clean, sanitary and organized kitchen, while ensuring that cleaning schedules are followed
    - Ensure thermometers are working properly
    - Wash and sanitize dishes
    - Ensure all food items are checked for best before dates
    - Remove trash and recyclables as required
    - Organize and put away groceries, both food and nonfood items
- Maintain a work environment that exceeds Public Health requirements and Magic Triangle standards
- Prepare breakfast, lunch and afternoon snacks for all programs
- Serve meals in each program at the appropriate temperatures
- Take into account dietary requirements and restrictions (special diets, allergies, events, special occasions, religions or cultures)
- Prepare the appropriate amounts of food for each program
- Support the Supervisor in purchasing and ordering food in sufficient quantity, while respecting the determined budget
- Prepare and post the seasonal Menu for children, personnel and families.
- Attends work on a regular basis, arriving in a timely manner and following the schedule, as provided by the Supervisor, and understands the potential implications on program ratios
- Accountable for the safety and well-being of the children in their care at all times
- Brings potential problems and hazards to the attention of supervisors
- Follows current licensing requirements and Public Health requirements
- Actively participates in team meetings and ongoing professional learning related to food preparation or as requested by their direct supervisor
- Remains professional under pressure and demonstrates responsible decision-making capabilities in stressful or unexpected situations
- Follows Duty-to-Report protocol for neglect, and/or unsafe child-related situations
- Documents and reports necessary building, room and yard repairs and/or maintenance to the Supervisor
- Communicates any/all concerns of a health and safety nature to an H&S representative in a timely manner
- Promotes workplace positivity and open communication with peers

**The above generally describes the duties of the position; however, childcare work is varied in nature. Employees will occasionally be required to perform additional and unrelated duties (including program/ratio relief as directed by the Supervisor*

Qualifications
Qualifications:

- Ontario Secondary School Diploma (OSSD) is an asset
- Experience working in a kitchen and cooking for a large group is an asset
- Must be 18 years of age or older
- Must have Valid First Aid & CRP-C certificate, as well as a Food Handlers certificate (or a written plan to become certified within first 3 months of employment)
- Must provide a current Vulnerable Sector Criminal Record Check (CPIC)(must be current within 6 months from date of hire)

Required Skills/Knowledge:

- Interpersonal skills and abilities required to work as part of a team
- Competency to work with or without supervision
- Problem-solving and time-management skills
- Bilingualism is a definite asset (French and English)
- Ability to use conflict resolution strategies
- Ability to be coached and mentored by colleagues