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## Position Information

Position ID: C-2101  
Position: Kitchen Manager & Chef  
Supervisor: General Manager  
Hours: Full-time  
Wage Range: \$20-\$25/hour (experience dependent)  
Start Date: August 2<sup>nd</sup>, 2021

## Job Summary

The Kitchen Manager & Chef is responsible for smooth operation of SFN Catering. SFN Catering provides delicious and nutritious meals for all on-site events in addition to daily meals for the staff and daycare. The Kitchen Manager & Chef is expected to have knowledge of food allergies and healthy diets with a willingness to engage in all aspects of the SFN Catering business. Such aspects include preparing the weekly menu, overseeing and participating in the quick and correct preparation of food items, ensuring compliance with ServSafe protocols and the cleanliness of the kitchen and all food service areas, managing staff, ordering food and supplies, negotiating with vendors to achieve optimal pricing and meet budgeting needs, and completing reports and attending meetings on a regular and timely basis. The Kitchen Manager & Chef should also be prepared to provide occasional education on healthy eating and food preparation throughout the year.

## Requirements:

- Criminal record check
- Food Safe Level 1
- Reliable transportation and driver's license

## Qualifications & Skills:

- Culinary education preferred
- Combination of relevant education, training, and experience for the role
- Experience in a food service setting an asset
- Independent and self-motivated
- Client- and service-oriented
- Knowledge of First Nations culture, values, beliefs, traditions, and protocols

Please submit your cover letter and resume to [resume@saikuz.com](mailto:resume@saikuz.com) with the Position ID included in the subject line.

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