

COOK

Supervisor: Daycare Manager

Term: Temporary Part-Time

Job Summary

As the Daycare Cook, you will independently manage kitchen operations at the Saik'uz Daycare. You'll prepare and serve nutritious meals and snacks, including options for special dietary needs. This role also includes menu planning, grocery shopping, kitchen cleaning, and ensuring all food is handled and served in accordance with safety standards. Your work will directly support the health and development of children in a licensed childcare setting.

Duties & Responsibilities

- Work independently to prepare, cook, and serve meals and snacks, including those for special diets or occasions
- Create and follow menu plans, generate grocery lists, and purchase food items and supplies as needed
- Ensure kitchen facilities run smoothly and meet health and safety standards
- Maintain a clean and organized kitchen space, in line with safe food handling practices
- · Adapt to food shortages and make real-time adjustments to meal plans

Qualifications & Skills

Required:

- Food Safe Certificate
- Criminal record check clearance
- Valid BC driver's licence and access to a personal vehicle

Assets:

- Experience working in licensed childcare settings
- At least one (1) year of related experience or equivalent combination of training and experience
- Ability to communicate clearly and follow written and verbal instructions
- · Competency using kitchen equipment safely and effectively
- · Strong organizational and creative problem-solving skills
- · Familiarity with Saik'uz culture and history

Working Conditions:

• 20–25 hours per week in a licensed childcare environment

Salary & Benefits

- Wage: \$18-\$20 per hour, depending on experience
- · Benefits: Vacation accrual, sick time, and rotating Fridays off

To apply, submit a copy of your resume to the Band Office (135 Joseph Street, Saik'uz, BC) or via email at resume@saikuz.com.

If submitting via email, please include the position title in the subject line.