



58 Queen Street South, Kitchener, Ontario • N2G 1V6 • Telephone (519) 743-1151

Fresh Ground Café & Queen Street Commons – Chef & Kitchen Animator

The Working Centre is a dynamic community based organization with projects that range from: employment supports and financial problem solving; an integrated response to homelessness and addictions including a community kitchen hub, medical and psychiatric supports, street and encampment outreach; a growing network of affordable and supportive housing and shelters; community enterprise projects including plant-based cafes, a bicycle recycling shop, a computer recycling shop, a housewares and furniture thrift store and a clothing shop.

The Working Centre has been developing as a Living System organization with the capacity for creative responses. A Living System means that our practices and approaches have the openness to evolve, that cooperation, responsiveness, hospitality and diversity are key features.

JOB SUMMARY

The Working Centre is seeking a Chef/Kitchen Animator to join the team at our community Cafes: Fresh Ground Café and The Queen Street Commons Café. Located in downtown Kitchener, these plant-based and vegetarian cafés are a place to enjoy good food, good ideas and good community conversation.

Fresh Ground Café and the Queen Street Commons Café are the kind of gathering places that are central to community vitality. We host these spaces with the help of volunteers, inviting people into reciprocal relationships and working to build respect, inclusion and conversation together. Fresh Ground Cafe offers space to gather around the ideas of community change, acting into the issues of climate change, and the choices we can make as we change our habits. Queen Street Commons Café is a place where people from all background can gather together, where there are opportunities for music, gathering, movie nights and conversation.

All of the food served at our Cafes is prepared in house in our Kitchen, using whole food, plant based ingredients, with dairy options served at QSC. We also have a lively catering option that builds on our Café offerings. This is a fast paced kitchen, with plenty of multitasking as we cook, support volunteers, keep up our kitchen practices and respond to unique requests. We work with a diverse team of volunteers who join us each day to share their skills and learn new skills. Everyone contributes to help prepare the day's food, to work cooperatively together, and to practise the importance of including everyone in the work to be done. This is creative, productive and community building work.

SUMMARY OF RESPONSIBILITIES

- Support the day to day operations of the kitchen
- Prepare and cook a variety of dishes according to our menus and recipes
- Prepare and bake a variety of desserts according to our menus and recipes
- Help to hold to quality of each dish that is prepared, with attention to taste and presentation

- Support volunteers in training and development, creating a positive, welcoming, safe and respectful environment for all
- Follow all food safety rules and support all people in the kitchen in holding safe practices
- Help to manage inventory, ordering and receiving supplies as needed to ensure our kitchen is fully stocked
- Develop an appreciation of the ingredients we use, helping to source and use ingredients with a focus on sustainability and seasonality
- Participate in recipe and menu development
- Support the Front of House Cafes as needed, covering lunch breaks, etc.

QUALITIES AND QUALIFICATIONS

- Experience and appreciation of cooking plant based food
- Experience working in a professional kitchen is recommended
- Support and appreciation for the purpose of Fresh Ground and Queen Street Commons
- Interest in and experience in supporting people to learn the skills of kitchen work
- Ability to multi-task, deal with multiple demands, and to stay calm under pressure
- Excellent time management skills, with the ability to perform multiple tasks and meet deadlines while maintaining quality
- Hard worker who is willing to go the extra mile to meet guest and project needs
- Ability to work well independently as well as to function effectively as a member of a diverse team
- Welcomes other points of view and ideas, recognizing and embracing different and contrary perspectives with kindness, curiosity, and encouragement
- Flexibility to work shifts as needed, joining the team in making sure that we have coverage of all shifts

COMPENSATION AND BENEFITS

We are looking for someone to join our team full time, working Mondays-Fridays from 8am-4pm.

The Working Centre has always held an equal salary policy across the organization, reducing comparisons and hierarchy. This work is more than a job – it is about committed community work in a collaborative environment. This position starts at \$28-\$31/hour. We offer a full benefits package that starts after 3 months of full time work.

APPLICATION PROCESS

If you think that this role would make you excited to come to work every day, we'd like to hear from you.

Email your application to working@theworkingcentre.org and include:

- A cover letter explaining your interest in this position, our organization and how your experience and skill would be a good fit.
- Your resume