



## Employment Opportunity

### Head Cook: Term Position

Blue Quills is currently seeking a self-starting, reliable **Head Cook** for our Diner. Aligning with the BQ philosophy, vision and mission statements.

Essential duties/responsibilities include but not limited to:

- Experience in cooking for large numbers;
- Experience in cooking for special populations and special diets when needed;
- Responsible for food orders and work within a budget;
- Ability to train and mentor a youth in cooking;
- Responsible to ensure that Alberta Health Standards are being met and liaise with the local Health Inspector when required;
- Overall operation, maintenance and cleanliness of the kitchen throughout the school term;
- Baking of snacks when time allows;
- Ability to cater to meeting requests and large events for the school;
- Ability to prepare reports on youth progress and learning.

Qualification:

- Must have Food Handling course or willing to take course.
- Valid Driver's license.
- 2 years' experience working in a kitchen setting.
- Experience working with a youth in a learning environment an Asset

Posted: February 14, 2025. Open until suitable candidate found.

Please submit resumes to: Sheila Poitras, email [sheilap@bluequills.ca](mailto:sheilap@bluequills.ca) or fax (780)645-5215.