

Role Posting: L'Arche Tova Café Cook/Baker



Posted: April 27, 2022

Closing: May 20, 2022

L'Arche is an organization in which people with and without intellectual disabilities share life together based on stated core values, as articulated in our Servant Leadership Model. We live, work, and learn together in our 30 communities across Canada. Founded in 1964, L'Arche strives to shape a more human and just society where each person's gifts are known and celebrated.

Position: L'Arche Tova Café cook

Location: L'Arche Winnipeg Inc.

Duration: part time (20-25 hrs./week)

Start date: Immediately

Salary: commensurate with experience

Responsible To: Café Supervisor

Position Summary:

The L'Arche Tova Café is a social enterprise that offers nutritious food to the general public and also serves as a training facility and a day program for individuals with a developmental disability. The cook/baker is responsible for cooking the meals as well as the preparation and the baking of bread and other typical bakery products. The cook/baker will also assist with catering orders. The cook/baker is accountable to the Café Supervisor.

Location:

L'Arche Winnipeg community currently has six L'Arche homes in Winnipeg: four homes in the Transcona area, one in Windsor Park and one in St. Boniface area. We also have one person in the Supported Independent Living (SIL) Program. L'Arche Tova Café is our community café that is located in the heart of Transcona. It creates employment for people with and without a disability and serves as an outreach for the community. The cook/baker will work out of the L'Arche Tova Café building on 119 Regent Avenue west. Our L'Arche Winnipeg Office is located on 118 Regent Avenue East in Transcona.

Major Duties and Responsibilities:

- *Work well with individuals with a developmental disability at the Cafe*
- *Ensures that prep work is done in a timely manner*
- *Prepare and bake all bakery items on the menu, as well as bread, scones, cinnamon buns along speciality items*
- *Prepare the weekly food list and order food that is needed both for menu items and the baking items*
- *Order any restaurant supplies that are needed with support from the Café supervisor.*
- *Track the inventory to ensure that the food and supplies are ordered before the items are depleted*
- *Ability to cook all types of food for special functions and catering orders*
- *Measures ingredients for each recipe so that exact production costs are established, and from this information baking prices will be established*
- *Minimize spoilage and utilizes food surpluses*
- *Forward suggestions for improvements with menu items, cost savings and equipment*
- *Ensure that the kitchen equipment is well maintained according to safety health and sanitation standards*

- *Follow safety regulations in relation to food handling*
- *Assist with the preparation of food for catering events*
- *Ensure good communication with front end of the Café both servers and volunteers*

Qualifications, Skills Needed, and Position Requirements:

- *Previous experience with L'Arche or non-profit is an asset*
- *Knowledge about L'Arche history, values and vision is an asset*
- *Self-motivated and able to work independently.*
- *Ability to multitask and problem-solve.*
- *Ability to priorities orders and work under pressure.*
- *Ability to maintain confidentiality.*
- *Open to learn and grow; able to give and receive feedback*
- *Provide a clear criminal record check and adult abuse check*
- *Be able to cook all of the items that appear on the L'Arche Café menu*
- *Previous restaurant experience as a cook is an asset*
- *Culinary certificate and Current Food Handlers certificate are an asset*
- *First Aid certification*

How to Apply:

Submit your resume, include a minimum of three references, and a cover letter outlining your desire for and fit with this role by May 20, 2022 to: Joyleen Vanheyst assistantscoord@larchewinnipeg.org