



Surplus Food Driver Part-time Weekends

Position Summary

Dan's Legacy is currently seeking a part-time weekend, Surplus Food Driver at our Dan's Diner- Cook Program job - skills program. You will be driving our 3-tonne truck in the Greater Vancouver area for several hours and lifting 50 lbs. of groceries. This position reports directly to the Program Manager for Dan's Diner.

The shifts are Saturdays and Sundays from 9 am to 2 pm for a total of 10 hours per week.

Duties & Responsibilities:

- Supervision and mentorship of the cohort assisting with food recovery
- Food safe delivery of all grocery product driving a 3-tonne truck
- Able to lift 50 lbs.
- Daily lifting of about 1000 to 2000 lbs. daily.
- Upkeep safety, sanitation and maintenance of food delivery vehicle
- Work in support of the Therapy and Instructor team
- Work with our agency partners in support of collaborated hamper and meal programs
- Assist in the scheduling or adjusting of delivery routes as needed
- Work with Chef Instructors to ensure food requirements for the program are met
- Performs other duties as assigned

Qualifications & Requirements:

- Must be vaccinated against COVID-19
- A successful criminal record and vulnerable sector check will be required prior to the start of employment
- A valid driver's license, clean driving record
- Ability to travel to New Westminister where the program is located
- Be able to demonstrate basic computer literacy in standard office software programs, i.e., Word, Excel, Zoom, e-mail, and smartphone applications for administrative duties

Interpersonal Skills:



- Attention to detail
- Organizational skills
- Problem solving skills
- Ability to work independently
- Adaptability & flexibility
- Teamwork & cooperation
- Dependability & responsibility
- Strong communication skills

About Dan's Legacy

Dan's Legacy provides trauma-informed and culturally sensitive counselling and life-skills programs to youth at risk in Metro Vancouver. These young people, aged 15 to 25, are at significant risk of overdose, self-harm, homelessness, and suicide. Dan's Legacy's therapy and outreach teams go directly to the youth wherever they are, there are no wait lists, and all the organization's services are free. In the past year, Dan's Legacy helped over 600 youth stabilize their mental health, and begin working towards their educational, employment and recovery goals.

Cooking Skills Program Description

Dan's Legacy's "Cooking Skills Program" provides clinically supported training in cooking skills to youth ageing out of care, Indigenous youth, young women survivors of gendered violence and new Canadians. The Chef Instructor, supported by Dan's Legacy's counselling and outreach team, works with a cohort of young adult students with various mental health challenges. Training is provided to the Chef Instructor from the counselling team to learn best practices in supporting youth with trauma-based mental health challenges.

Dan's Legacy knows that at-risk youth need opportunities to not only maintain their mental wellness but also grow and thrive in the community. The Cooking Skills Program is designed to provide youth with the training they need to work immediately in the hospitality industry, or move on to further post-secondary culinary skills training, eventually obtaining Red Seal Certification.

The entire program operates under the clinical supervision of Dan's Legacy's Therapists, ensuring the youth have mental health counselling support before, during and after the training. This position will report to the Program Director and will be responsible for a variety of tasks for the Program including scheduling, budgeting, managing staff and clients, annual reporting, building program awareness and structure.

For more information about Dan's Legacy:

- www.danslegacy.com



Dan's Legacy is an equal opportunity employer, and we attempt to hire employees who reflect the diversity of our clients - Indigenous, Black, Hispanic, South Asian and LGBTQ2S+ people are encouraged to apply. We respectfully and gratefully acknowledge that our work takes place on the unceded, and traditional territory of the Coast Salish peoples.