



Job description

Dan's Legacy – Full Time Cook Instructor

Position Summary

Dan's Legacy is currently seeking a full-time Cook Instructor (40 hours per week) to work with youth at risk, ages 15 to 25 years old, at our Dan's Diner/Cook/Job-skills training program. This position leads a group of 4-8 clients and oversees their overall success in the program. This position reports directly to the Program Manager for Dan's Diner.

Duties & Responsibilities

- Work in tandem with lead Chef Instructor to develop our participants and prepare them for employment in the food service industry
- Assist lead Chef Instructor with food production for various recipients, catering contracts and Dan's Diner
- Help supervise and mentor participant trainees in all aspects of cooking, sanitation, opening and closing the kitchen
- Be available to work on off-site catering events that may take place at odd hours outside regular programming
- Assist in sorting food and keeping food storage areas organized and clean, teaching the participant trainees the importance of these skills
- Perform other duties as assigned

Qualifications & Requirements

- Must be vaccinated against COVID-19 as Dan's Legacy works with vulnerable populations
- A successful criminal record and vulnerable sector check will be required prior to the start of employment
- Ability to travel to New Westminster 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 and preparing client reports
- Teaching, coaching or employee training experience is an asset
- Several years of cooking, kitchen management is an asset

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 meet the youth where they are, there are minimal wait lists, and all the organization's services are free. In the past year, Dan's Legacy helped over 700 youth stabilize their mental health, and begin working towards their educational, employment and recovery goals.

Cook Training Program / Dan's Diner Social Enterprise

Dan's Legacy's Cook Training and Dan's Diner Social Enterprise job-skills programs provide clinically supported training in cooking skills to youth aging out of care, Indigenous youth, young women survivors of gendered abuse and new Canadians. The Cook Instructor, supported by Dan's Legacy's counselling and outreach team, works with a cohort of young adult students with various mental health challenges in the Cook Training program. Training is provided to the Cook 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 Dan's Legacy job-skills training programs are 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 with clinical support from Dan's Legacy's therapists and social work/outreach teams, ensuring the youth have mental health counselling support before, during and after the training. This position reports to the Program Manager Dan's Diner, and is responsible for a variety of tasks, managing staff and clients, 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 aim 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, traditional territory of the Coast Salish peoples.

Job Type: Full-Time

Pay: Annually \$57,000 for first 3 months, then \$60,000 after successfully completing the probation period

Expected hours: 40 per week

Schedule: Monday to Friday (flexible start & end times during the day and early evening) / Evenings/ Weekends as needed

Experience: Restaurant (5 years preferred)

License/Certification: Red Seal (preferred)

BC Driver's License (required)

Food Safe Level 1 (required)

Ability to Relocate: New Westminster, BC V3M 1A8: Relocate before starting work (required)Work

Location: In person

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