



Employment Opportunity Dishwasher/Prep Cook

Reference No. TWT-ELDK-DPC-0422

PURPOSE: Reporting to the Elder's Kitchen Manager, the Dishwasher/Prep Cook will be responsible to maintain the cleanliness of the Ts'ewulhtun Health Centre Elders Kitchen, and prepare daily meals for Cowichan Tribes Elders. This is a full time, 35 hour per week permanent unionized position that works primarily on site, with minimal local travel required.

RESPONSIBILITIES:

- Maintain The Cleanliness Of The Elder's Kitchen
- Arrange program tables and chairs for service delivery
- Clean salt and pepper shakers, as well as other table containers thoroughly
- Clean storage rooms and shelving units
- Arrange produce and supplies according to the First-In First-Out procedure
- Clean kitchen appliances, such as fridges, freezers, and stove fans
- Wash, sterilize, and put away kitchen dishes, utensils, and pots
- Ensure general kitchen area is maintained as per Accreditation, Foodsafe, and Hazard Analysis and Critical Control Points (HACCP) standards
- Assist in the delivery of a daily lunch provided to program participants
- Complete prep list as given by the Elders Kitchen Manager
- Assist in the preparation of the meal, including main course, desert, bread, soup, and beverages
- Serve meals and beverages to program participants
- Package meals delivered to elder's residences
- Assist the Elders Kitchen Manager in the tracking and ordering of produce and supplies
- Other related duties as required

EDUCATION AND EXPERIENCE: *(Please attach all required documents)*

- Grade 12 Graduation
- 1 year kitchen experience
- Valid Food Safe and WHMIS certification
- Valid CPR and First Aid Training
- Criminal Record Check (C.R.C) is required
- Valid BC Driver's license and reliable vehicle
- Effective December 1, 2021: full vaccination against COVID-19 is required to be eligible for employment at Cowichan Tribes. Employees must show Proof of Vaccination as a mandatory condition of their employment.

SKILLS, KNOWLEDGE, AND ABILITIES:

- Demonstrated ability to work in a team environment
- Regular exposure to heat, humidity, steam and food fumes
- Knowledge of Cowichan culture, customs, and traditions
- Well-developed written, oral, and interpersonal skills
- Knowledge of local traditional foods and traditional food preparation methods
- Organizational skills and time management skills with the ability to multitask different tasks simultaneously

*Interested applicants are invited to submit a resume and cover letter stating how you meet the qualifications listed in the job posting.
Please reply to the undersigned, quoting the reference number and position title.*

**Please refer to Reference No. TWT-ELDK-DPC-0422
when submitting cover letter, resume, and three references to:**

Cowichan Tribes Human Resources Department

EMAIL: resume@cowichantribes.com

WEBSITE: <http://www.cowichantribes.com/employment>

Deadline: 4:00 p.m. Wednesday April 20, 2022

*Pursuant to section 41 of the BC Human Rights Code, preference may be given to applicants of Aboriginal Ancestry
Only shortlisted candidates will be contacted*