

## **Cook**

Full-Time, Permanent, 1.0 Full-Time Equivalent (FTE)

As a Cook, your position requires a combination of culinary skills and ease in interacting with students and guests in a service-oriented environment. In this role, you are a part of a team responsible for preparing and serving meals to CMU students, staff, faculty, and guests in the cafeteria kitchen. In addition to the daily cafeteria dining program, you support the preparation and service of catering orders for both internal university groups and external clients.

### **KEY AREAS OF RESPONSIBILITY**

- Prepare daily breakfast, lunch, and supper daily for the CMU Residence Program, ensuring food quality, presentation, and portion sizes meets expectations.
- Interpret and scale recipes to prepare and produce menu items, ensuring appropriate quantities, deadlines, and standards are achieved.
- Daily preparation of baked goods for desserts, catering, and folio café.
- Assist in the preparation and execution of catering orders for a wide range of on-campus groups and events.
- Assist in preparing products for other CMU Food Service projects as needed.
- Set up and maintain service areas, serving meals directly to students and staff and interacting in a friendly, respectful manner.
- Adapt to last-minute changes in meal service or catering needs with flexibility and professionalism.
- Consistently follow food safety and sanitation standards and protocols, ensuring a clean and organized work environment.
- Operate and maintain kitchen equipment safely and efficiently.
- Support dishwashing, cleaning, and closing tasks as required.
- Contribute to a positive and respectful kitchen culture with open communication and teamwork.

### **WORKING CONDITIONS**

The Cook position works in a fast-paced kitchen environment, experiencing high volume periods with demanding deadlines. This position may be required to stand for long periods of time, perform repetitive tasks, and lift heavy items up to 23kgs. Working in a kitchen setting, this position works with sharp utensils, hot surfaces, and various cleaning chemicals. The Cook will work 40 hour per week rotating four days on, two days off with early and late shifts seven days a week. During peak periods, the Cook may experience extended hours, requiring flexibility.

### **WHAT YOU OFFER**

- A commitment to the mission of CMU, and to its service in church and society.
- Completion of a post-secondary training program in culinary arts, or an equivalent combination of education, training and experience.
- Valid Class 5 Driver's License.
- Experience in cooking for large groups with varied dietary needs.
- Experience with catering preparation and service is an asset.
- Valid Manitoba Food Handler certificate or willingness to obtain upon hiring along with a strong knowledge of safe food handling.

- Excellent interpersonal skills and willingness to engage with students, staff and other guests in a positive and friendly manner.

**WHAT WE OFFER**

- Extended Health, Dental, & Vision Benefits
- Employer Matched Defined-Contribution Pension Plan
- Comprehensive Paid Time Off
- Tuition Scholarship Benefit Program for eligible employees and dependents
- Employee and Family Assistance Program
- Free Meal Program

**HOW TO APPLY** We want to learn more about you! Please submit your cover letter and resume to [hrdirector@cmu.ca](mailto:hrdirector@cmu.ca). We thank all applicants for their interest; however, only those selected for an interview will be contacted.

**Closing Date:** Open until filled.

*Canadian Mennonite University is committed to employment equity while ensuring our recruitment process is barrier free. Applications are encouraged from members of equity-seeking communities including women, Indigenous people, racialized people, people with disabilities, and people of all sexual orientations and genders.*

*If accommodations are needed, please send your request to [hrdirector@cmu.ca](mailto:hrdirector@cmu.ca).*