



Nutrition Hub Lead Cook, MLSE LaunchPad

Hours: Hourly role, 30-35 hours/week in July and August. Afternoon and evening shift availability required, between Mondays to Fridays. Possibility of extension in the Fall to support afterschool evening programs.

Compensation: \$18-20/hour

About the position:

You will be working on an energetic and dynamic Nutrition Hub Kitchen Team that provides healthy meals for 100-200 youth members on a daily basis. As Nutrition Hub Lead Cook your role will be based in the kitchen to lead the preparation, cooking, food service and clean-up for a nutritious, well-rounded inclusive menu that addresses the varied dietary and cultural needs of our members. If you have experience working in restaurant kitchens or community meal programs, we think you'll enjoy the Nutrition Hub Lead Cook role.

What you'll be doing:

1. Cook and provide healthy nutritious lunches, snacks, and dinners for youth participating in programs:

- Prepare, cook and serve high-quality lunches, snacks, and dinners daily to youth attending summer camp and evening league programs.
- Gather, wash, cut, season, cook and store high quality ingredients to provide nutritious, culturally diverse, and whole foods to meet various food needs of our members.
- Provide assistance with food orders and receiving deliveries, ensuring safe storage of all food ingredients using proper rotation methods.
- Maintain food inventory and manage portion control for up to 200 members.

2. Maintain health and safety of the Nutrition Hub (Kitchen):

- Demonstrate effective, safe and sanitary use of kitchen equipment and tools to prevent damage or injury. Report any concerns with equipment or food products to the Nutrition Hub Coordinator (Chef).
- Manage daily cleaning routine including dishes, counters, equipment and appliances, sweeping the floor, and removing garbage. Ensure equipment is cleaned, sanitized and ready for use the next day.
- Provide input to the Nutrition Hub Coordinator, Manager of Engagement, or Joint Health and Safety Committee regarding safety equipment requirements and equipment operation.

3. Work positively with MLSE LaunchPad staff, volunteers and partner programs:

- Provide hands-on orientation, mentorship, hands-on support, and strengths-based feedback to youth and junior kitchen staff to encourage learning and growth while maintaining health and safety.
- Work with partner programs as required to ensure the kitchen is shared in a collaborative manner.
- Effectively delegate to volunteers and provide constructive feedback.
- Communicate and interact positively with youth, guests, MLSE LaunchPad staff and volunteers.

4. Other duties as required:

- Participate in staff orientations, training, and/or in-service meetings as required.
- Perform other duties as assigned, including occasionally supporting events and programs as required by the Nutrition Hub Coordinator.



You're a great fit for this job if you have:

- 1+ years working in a cook role within a kitchen setting in restaurants or community meal program.
- Proven experience preparing, cooking, and serving large quantities of meals, including creating and following recipes, managing food storage, sanitization, and cleaning.
- Knife handling skills, willingness to learn and work in a fast-paced environment.
- Ability to lift, push, pull, move products, equipment and supplies (e.g. food trays, dishes, pots, pans, serving tables, etc.).
- Positive demeanor, calm under pressure, and high energy.
- Availability to work evening hours to support our evening programs.

Extra things that can support your application:

- Current Food Handlers Certificate or willing to obtain this.
- Experience supervising staff, interns and/or volunteers in a kitchen, focused on food preparation, cooking, and service.
- Academic and/or work experience in culinary skills program or a cooking apprenticeship.
- Knowledge of food justice and understanding of the impact of social, economic, environmental, and cultural issues in local food systems.
- You speak a second language.

Ready to apply?

To apply, please submit the following details to sonya.silva@mlselaunchpad.org with the job title, "Nutrition Hub Lead Cook" in the subject line:

- A brief cover letter (1-2 paragraphs) outlining your motivation and interest in the role
- Resume

Applications will be reviewed in mid-July. We thank all applicants for their interest, however, only those selected for an interview will be contacted.

Please note: *Candidates must show proof of double vaccination as a condition of employment at MLSE.*

Our organization is committed to deepening equity, diversity and inclusion in our workplace, and better representing the communities we serve. We encourage individuals who identify as Indigenous, Black, racialized, as having a disability and/or as a member of the 2SLGBTQ+ communities to apply.

Maple Leaf Sports & Entertainment Partnership will provide reasonable accommodation for individuals in the job application process. If you have difficulty using our online application system and you need an accommodation, please email accommodations@mlse.com. Please note this email is only for accommodation requests. Resumes sent to this email address will not be considered.

About MLSE LaunchPad

MLSE LaunchPad is a 42,000 sq. ft. Sport For Development facility where youth facing barriers use sport to recognize and reach their potential. Supported by MLSE's professional sports teams- the Toronto Maple Leafs, Toronto Raptors, Toronto Argonauts and Toronto FC, it is the first facility of its kind in North America. As a collaborative space promoting social change by leveraging sport, education and research, our programming is focused on four pillars: Healthy Body, Healthy Mind, Ready for School and Ready for Work. To learn more visit MLSELaunchPad.org