



Canadian Mental Health Association
Cochrane-Timiskaming
Addiction and Mental Health Services

Association canadienne pour la santé mentale
Cochrane-Timiskaming
Services de toxicomanie et de santé mentale

JOB POSTING

Competition #: 2025-06

Vacant Position: Food Preparation Worker

Employee Group: Non-Union

Work Location: Kirkland Lake

Status: Permanent Part-Time

Rate: \$17.20 - \$18.78

Language Requirement: Bilingualism considered an asset

Posting Date: January 27, 2025

Inquiries / Requests for a Complete Job Description:

humanresources@cmhact.ca

Please send resumé to:

humanresources@cmhact.ca and indicate in the subject line the competition number and job title.

Please advise Human Resources if you require accommodation in accordance with the Human Rights Code or the Accessibility for Ontarians with Disabilities Act in order to properly participate.

CMHA-CT offers competitive salaries, a comprehensive benefits package including the HOOPP pension plan and most importantly, CMHA-CT offers a fulfilling career working with a dynamic team, supporting and caring for others.

CMHA Cochrane-Timiskaming actively seeks candidates who are First Nations, Métis, Inuit, and urban Indigenous; Francophone; Black and racialized; members of 2SLGBTQIA+ communities; trans and nonbinary; and disabled.

Food Preparation Worker

The Canadian Mental Health Association – Cochrane Timiskaming Branch is currently recruiting a Food Preparation Worker for its Northeastern Recovery Centre.

The Food Preparation Worker is responsible for the hot and cold preparation of all dishes in the kitchen at the CMHA Recovery Centre. The incumbent is responsible for the preparation, seasoning, cooking, and plating of healthy meals and snacks. The Food Preparation Worker operates in compliance with all health and safety regulations by ensuring adherence to sanitary and safe food handling guidelines at all times. re in Kirkland Lake.

Qualifications:

1. High School Diploma or equivalent required.
2. Minimum of 2 years' combined experience in the trade of cooking.
3. Highly flexible, with solid communication and interpersonal skills.
4. Ability to acquire and maintain relationships, e.g., associates, customers, vendors.
5. Extensive knowledge of food handling and sanitation standards.
6. Ability to effectively aid in the management of labour productivity.
7. Strong work ethic, positive team attitude and ability to take constructive feedback.
8. Self-motivated, with a positive attitude and a consistent display of professionalism.
9. Ability to provide legible communication.
10. Effective decision making, problem solving and leadership skills.
11. Innovative, detail oriented, and quality conscious.
12. Attention to detail in all areas of work.
13. Valid driver's license from the province of Ontario and use of a reliable vehicle for work purposes;
14. Clear vulnerable sector police check.