

**JOB OPPORTUNITY**  
Human Resources Department

**POSITION: SUPERVISOR-COOK**

**REGION:** Scarborough

**Community Living Toronto**, one of the largest agencies of its kind in North America, is a dynamic innovative organization committed to a vision of promoting a welcoming community. As a leader in the field, Community Living Toronto offers supports to over 6,000 individuals within an intellectual disability as well as support to their families, including residential and day support, assistance with employment, community support, early childhood services and respite.

**QUALIFICATIONS:**

A minimum of a High School diploma with minimum of two years' experience cooking for large numbers of people. Supervisory experience.

**JOB SUMMARY:**

Responsible for the supervision and direction of all kitchen staff. Responsible for menu planning, budget inventory control and all operations pertaining to food preparation and nutrition.

**RESPONSIBILITIES:**

- Responsible for food preparation and menu planning.
- Responsible for monitoring budget relating to food and kitchen equipment.
- Responsible for the efficient coordination and supervision of all kitchen staff.
- Ensures that employees under their direction work in a manner and with protective devices, measures and procedures of the Occupational Health and Safety Act and the Regulations (see section 27(1)(2) O.H.S.A).

**HOURS OF WORK:** 37.5 hours per week

**TO APPLY:**  
**SEND YOUR COVER LETTER AND RESUME TO:**

[Careers@cltoronto.ca](mailto:Careers@cltoronto.ca)

**PLEASE QUOTE JOB POSTING #E18-312**

**When required, accommodations for disabilities will be provided, on request.**

**We thank everyone for their interest in Community Living Toronto; however only applicants with the necessary qualifications, experience and education will be contacted for an interview.**