

St. Maurice School Inc.

invites applications for the following full-time position, commencing as soon as possible:

Cafeteria Manager and Chef

St. Maurice School is the largest Catholic school in the province of Manitoba. Since 1958 we have established a tradition of academic excellence within a structured learning environment permeated by Christian values. Along with a strong academic culture, our school has developed into a vibrant community with a family atmosphere where all students feel welcomed, safe and at home.

St. Maurice School offers excellent group benefits which begin immediately with active employment, and a pension program that is available after one full year of employment.

The school Cafeteria offers a range of breakfast and lunch options for purchase by our student population of approximately 300 grade 7 to 12 students, and a pre-ordered Healthy Lunch daily special for the 300+ students in grades 1 through 6. In addition, the school has a total staff of over 70 persons, many of whom are cafeteria customers on occasion. Workdays follow the schedule of in-class days for the school year, beginning in early September and running until early June. There is no work on the school vacations: Christmas Break, Spring Break and the Summer Vacation, nor during the January and June exam periods.

The successful candidate will:

- Oversee the entire management and operation of the school Cafeteria Food Services, including meal and menu planning, stock ordering and inventory, health and safety matters, safe food handling, washing and cleaning, cash flow and daily cashier/register closeout, licensing, etc.
- Supervise the work of one Cafeteria Assistant and one Grade 11 or 12 student Cashier.
- Have experience in commercial food preparation, including the use of deep fryers, grills, commercial ovens, commercial blenders and food processors, etc.
- Have cook/chef experience in preparing hot and cold breakfast and lunch items, including offerings such as: breakfast bagels, salads, wraps, sandwiches, burgers, fries, chicken fingers, chili, pastas, vegetarian options, freshly baked desserts, etc.
- Be able to work independently, under time pressure, collaboratively with a team, and with a good-natured customer service manner.
- Manitoba Food Handlers certification required, to be current to within 4 years.

ASSET: have experience catering for events and functions, such as may occur for a school community

Interested candidates should forward a letter of application, complete with resume and three professional references, to: Mr. Bryan Doiron, School Principal. Applications will only be accepted by email to: <u>bdoiron@stmaurice.mb.ca</u> **Closing date for applications: Monday, March 18, 2024**

Applicants may request reasonable accommodation related to the materials or activities used throughout the selection process. When applying to this position, please indicate the position title in the subject line and/or body of your email. Your cover letter, resume and/or application must clearly indicate how you meet the qualifications for the posted position.

We thank all candidates for their interest. Only those candidates selected for an interview will be contacted, in early April. All hiring will be conditional upon the satisfactory results of a recent Child Abuse Registry Check and Criminal Record Check (including the Vulnerable Sector search).