



Chef/Cook posting:

We are looking for a part-time cook with a passion to prepare healthy and nutritional snacks and meals for children between the ages of 1 – 5.

About Rothewood

Rothewood Academy, established in 2015, is a full day early learning program designed for infants and children up to five years old. The enriched curriculum features a unique partnership of core subjects, such as reading and math with fine arts including drama and yoga, providing children with the freedom to learn and grow through play.

Our program has a reputation of highly developing a child's intellect and delivering the finest curriculum in education, arts and the humanities. The full day early learning and junior kindergarten programs at Rothewood are far beyond the typical child care programs found throughout Canada.

Responsibilities

Hours are approximately, 7:00am to 3:00pm to prepare a morning and afternoon snack, and a hot lunch daily for our students and staff

The main objectives of the role are to provide:

- Excellent nutrition for the children's workday
- Meet the daily nutritional needs of young children (based on *Eating Well with Canada's Food Guide*)
- Educate the children's palates to different tastes, spices, foods and textures
- Be able to adapt meals for children and staff with food restrictions or allergies
- Be responsible for an organized, clean and safe kitchen environment
- Create a lifelong habit of preferring a healthy nutritional diet

Requirements

The successful candidate will be reliable, punctual and a self-starter. Foodsafe certification is a must, culinary training and experience cooking for large groups and/or children are assets. Vehicle or access to a vehicle is a plus.



To apply

Interested applications should email cover letter and resume to southsurrey@rothewood.com