



Harvest Algoma

Assistant Cook – Summer Student Position

TYPE OF EMPLOYMENT: 35 hours/week for 8 weeks (anticipated start-date Monday, June 17, 2024)

CLOSING DATE: Tuesday, April 30, 2024

LOCATION: Harvest Algoma, 446 Second Line E, Sault Ste. Marie, ON

APPLICATION PROCESS:

Interested candidates should submit a resume, cover letter, and contact information for three references to careers@ssmic.com by Tuesday, April 30, 2024.

In your cover letter, please highlight how your experience and qualifications align with the project's objectives and requirements. Applications will be reviewed on a rolling basis until the position is filled.

JOB OVERVIEW:

Harvest Algoma is thrilled to offer a unique summer opportunity for a passionate and aspiring young chef! As a leading commercial kitchen specializing in large quantity cooking with a strong commitment to sustainability, we pride ourselves on using rescued and donated food items to create delicious and nutritious meals for our community. Our innovative approach also includes sourcing fresh ingredients from an onsite greenhouse, providing an exciting environment for hands-on learning and mentorship.

Join us this summer and embark on a work placement that combines skill development with a commitment to making a positive impact. We are seeking an enthusiastic and motivated Summer Student for the role of Assistant Cook. This position is perfect for a high school student eager to gain valuable experience in a professional kitchen, learn about sustainable cooking practices, and receive mentorship from our experienced culinary team.

RESPONSIBILITIES INCLUDE:

- Participate in menu planning and understand the creative use of rescued and donated ingredients.
- Assist in the preparation of meals using rescued and donated food items.
- Follow recipes and portion sizes under the guidance of our culinary team.
- Contribute to maintaining a clean, organized, and efficient kitchen environment.
- Learn about sustainable cooking practices and contribute to minimizing food waste.
- Engage in greenhouse activities, including harvesting fresh produce for daily kitchen use.

- Collaborate with our culinary team and gain insights into the workings of a professional kitchen.
- Adapt to changing menus and tasks, embracing the dynamic nature of a commercial kitchen.
- Take on additional responsibilities as you grow and learn throughout the summer.
- Gain hands-on experience in large-scale cooking for events and daily operations.

ABOUT HARVEST ALGOMA:

Harvest Algoma is a community-driven force battling hunger and fostering self-reliance in our region. By gathering and distributing food, we fill plates, but our mission runs deeper. We empower individuals through education in agriculture and food preparation, transforming lives from seed to table. Our commitment goes beyond temporary relief, aiming to enrich lives and create a sustainable future for all.

NOTICE TO APPLICANTS:

Confidentiality assured. Only candidates selected for interviews will be contacted. The Sault Ste. Marie Innovation Centre values diversity and is committed to an inclusive, barrier-free recruitment and selection process. Please notify us of any accommodations needed to ensure fair and accessible participation.